# Steve L Taylor

List of Publications by Year
in descending order



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|---|---|---|---|
| 121 papers | 7,645 citations | 53939 47 h-index | 60403 85 g-index |
| 126 all docs | 126 docs citations | 126 times ranked | 4297 citing authors |

| # | Article | IF | Citations |
|---|---|---|---|
| 1 | Challenges in Gluten Analysis: A Comparison of Four Commercial Sandwich ELISA Kits. Foods, 2022, 11, 706. | 1.9 | 8 |
| 2 | â€˜Too high, too lowâ€™: The complexities of using thresholds in isolation to inform precautionary allergen (â€˜may containâ€™) labels. Allergy: European Journal of Allergy and Clinical Immunology, 2022, 77, 1661-1666. | 2.7 | 9 |
| 3 | Suitability of lowâ€dose, open food challenge data to supplement doubleâ€blind, placeboâ€controlled data in generation of food allergen threshold dose distributions. Clinical and Experimental Allergy, 2021, 51, 151-154. | 1.4 | 8 |
| 4 | Development of a Sandwich Enzyme-Linked Immunosorbent Assay for Detection and Quantification of Clam Residues in Food Products. BioMed Research International, 2021, 2021, 1-9. | 0.9 | 4 |
| 5 | Purification and Initial Characterization of Ara h 7, a Peanut Allergen from the 2S Albumin Protein Family. Journal of Agricultural and Food Chemistry, 2021, 69, 6318-6329. | 2.4 | 6 |
| 6 | The population threshold for soy as an allergenic food â€“ Why did the Reference Dose decrease in VITAL 3.0?. Trends in Food Science and Technology, 2021, 112, 99-108. | 7.8 | 7 |
| 7 | Gluten Cross-Contact in Restaurant-Scale Pasta Cooking. Journal of Food Protection, 2021, 84, 2159-2162. | 0.8 | 3 |
| 8 | A perspective on pea allergy and pea allergens. Trends in Food Science and Technology, 2021, 116, 186-198. | 7.8 | 37 |
| 9 | Food Allergies. , 2021, , . | | 0 |
| 10 | Food allergies, sensitivities, and intolerances. , 2020, , 535-548. | | 0 |
| 11 | Full range of population Eliciting Dose values for 14 priority allergenic foods and recommendations for use in risk characterization. Food and Chemical Toxicology, 2020, 146, 111831. | 1.8 | 75 |
| 12 | Updated population minimal eliciting dose distributions for use in risk assessment of 14 priority food allergens. Food and Chemical Toxicology, 2020, 139, 111259. | 1.8 | 124 |
| 13 | Effect of heat treatment on the conformational stability of intact and cleaved forms of the peanut allergen Ara h 6 in relation to its IgE-binding potency. Food Chemistry, 2020, 326, 127027. | 4.2 | 14 |
| 14 | Understanding how consumers with food allergies make decisions based on precautionary labelling. Clinical and Experimental Allergy, 2019, 49, 1446-1454. | 1.4 | 34 |
| 15 | Evidenceâ€based approaches to the application of precautionary allergen labelling: Report from two iFAAM workshops. Clinical and Experimental Allergy, 2019, 49, 1191-1200. | 1.4 | 35 |
| 16 | Deriving individual threshold doses from clinical food challenge data for population risk assessment of food allergens. Journal of Allergy and Clinical Immunology, 2019, 144, 1290-1309. | 1.5 | 37 |
| 17 | Sensitivity analysis to derive a food consumption point estimate for deterministic food allergy risk assessment. Food and Chemical Toxicology, 2019, 125, 413-421. | 1.8 | 15 |
| 18 | Mycoprotein: The Future of Nutritious Nonmeat Protein, a Symposium Review. Current Developments in Nutrition, 2019, 3, nzz021. | 0.1 | 91 |

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|---|---|---|---|
| 19 | Comparison of recovery and immunochemical detection of peanut proteins from differentially roasted peanut flour using ELISA. Food Chemistry, 2019, 292, 32-38. | 4.2 | 10 |
| 20 | Improved extraction of peanut residues from a wheat flour matrix for immunochemical detection. Food Chemistry, 2019, 278, 832-840. | 4.2 | 8 |
| 21 | In vitro digestion and characterisation of 2S albumin and digestionâ€resistant peptides in pecan. International Journal of Food Science and Technology, 2018, 53, 1566-1578. | 1.3 | 3 |
| 22 | Preliminary Development of the Food Allergy Coping and Emotions Questionnaires for Children, Adolescents, and Young People: Qualitative Analysis of Data on IgE-Mediated Food Allergy from Five Countries. Journal of Allergy and Clinical Immunology: in Practice, 2018, 6, 506-513.e11. | 2.0 | 19 |
| 23 | The Consequences of Precautionary Allergen Labeling: Safe Haven or Unjustifiable Burden?. Journal of Allergy and Clinical Immunology: in Practice, 2018, 6, 400-407. | 2.0 | 54 |
| 24 | Quantitative Assessment of the Safety Benefits Associated with Increasing Clinical Peanut Thresholds Through Immunotherapy. Journal of Allergy and Clinical Immunology: in Practice, 2018, 6, 457-465.e4. | 2.0 | 88 |
| 25 | Purification and Characterization of Naturally Occurring Post-Translationally Cleaved Ara h 6, an Allergen That Contributes Substantially to the Allergenic Potency of Peanut. Journal of Agricultural and Food Chemistry, 2018, 66, 10855-10863. | 2.4 | 10 |
| 26 | Evaluation of a Handheld Gluten Detection Device. Journal of Food Protection, 2018, 81, 1723-1728. | 0.8 | 19 |
| 27 | Environmental Food Exposure: What Is the Risk of Clinical Reactivity From Cross-Contact and What Is the Risk of Sensitization. Journal of Allergy and Clinical Immunology: in Practice, 2018, 6, 1825-1832. | 2.0 | 23 |
| 28 | Release of Major Peanut Allergens from Their Matrix under Various pH and Simulated Saliva Conditionsâ€”Ara h2 and Ara h6 Are Readily Bio-Accessible. Nutrients, 2018, 10, 1281. | 1.7 | 15 |
| 29 | Threshold Dose Distribution in Walnut Allergy. Journal of Allergy and Clinical Immunology: in Practice, 2017, 5, 376-380. | 2.0 | 14 |
| 30 | Peanut Allergen Threshold Study (PATS): Novel single-dose oral food challenge study to validate eliciting doses in children with peanut allergy. Journal of Allergy and Clinical Immunology, 2017, 139, 1583-1590. | 1.5 | 106 |
| 31 | Quantitative analysis of species specificity of two anti-parvalbumin antibodies for detecting southern hemisphere fish species demonstrating strong phylogenetic association. Food Chemistry, 2017, 237, 588-596. | 4.2 | 11 |
| 32 | Effect of proteolysis during Cheddar cheese aging on the detection of milk protein residues by ELISA. Journal of Dairy Science, 2017, 100, 1629-1639. | 1.4 | 16 |
| 33 | The Effect of Different Methods of Fermentation on the Detection of Milk Protein Residues in Retail Cheese by Enzymeâ€Linked Immunosorbent Assay (ELISA). Journal of Food Science, 2017, 82, 2752-2758. | 1.5 | 3 |
| 34 | Critical Issues in Food Allergy: A National Academies Consensus Report. Pediatrics, 2017, 140, . | 1.0 | 79 |
| 35 | Food Allergen Labeling and Purchasing Habits in the United States and Canada. Journal of Allergy and Clinical Immunology: in Practice, 2017, 5, 345-351.e2. | 2.0 | 76 |
| 36 | Allergic reaction from fingerprint kit attributable to unlabeled gluten, probable wheat flour. Journal of Allergy and Clinical Immunology: in Practice, 2017, 5, 479-481. | 2.0 | 4 |

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| 37 | Economic Factors Impacting Food Allergen Management: Perspectives from the Food Industry. Journal of Food Protection, 2017, 80, 1719-1725. | 0.8 | 19 |
| 38 | Commercial Milk Enzymeâ€Linked Immunosorbent Assay (ELISA) Kit Reactivities to Purified Milk Proteins and Milkâ€Derived Ingredients. Journal of Food Science, 2016, 81, T1871-8. | 1.5 | 13 |
| 39 | AllergenOnline: A peerâ€reviewed, curated allergen database to assess novel food proteins for potential crossâ€reactivity. Molecular Nutrition and Food Research, 2016, 60, 1183-1198. | 1.5 | 147 |
| 40 | Allergenicity attributes of different peanut market types. Food and Chemical Toxicology, 2016, 91, 82-90. | 1.8 | 51 |
| 41 | Mass spectrometric analysis of allergens in roasted walnuts. Journal of Proteomics, 2016, 142, 62-69. | 1.2 | 36 |
| 42 | Conformational stability of digestion-resistant peptides of peanut conglutins reveals the molecular basis of their allergenicity. Scientific Reports, 2016, 6, 29249. | 1.6 | 65 |
| 43 | Prioritisation of allergenic foods with respect to public health relevance. Food and Chemical Toxicology, 2016, 89, 8-18. | 1.8 | 29 |
| 44 | Insoluble and soluble roasted walnut proteins retain antibody reactivity. Food Chemistry, 2016, 194, 1013-1021. | 4.2 | 29 |
| 45 | Sandwich Enzyme-Linked Immunosorbent Assay for Detecting Sesame Seed in Foods. BioMed Research International, 2015, 2015, 1-10. | 0.9 | 10 |
| 46 | Worldwide Food Allergy Labeling and Detection of Allergens in Processed Foods. Chemical Immunology and Allergy, 2015, 101, 227-234. | 1.7 | 48 |
| 47 | Comparison of Six Commercial ELISA Kits for Their Specificity and Sensitivity in Detecting Different Major Peanut Allergens. Journal of Agricultural and Food Chemistry, 2015, 63, 1849-1855. | 2.4 | 68 |
| 48 | Electrophoretic Behavior in Relation to the Structural Integrity of Codfish Parvalbumin upon Heat Treatment. Journal of Agricultural and Food Chemistry, 2015, 63, 4683-4689. | 2.4 | 6 |
| 49 | Understanding food allergen thresholds requires careful analysis of the available clinical data. Journal of Allergy and Clinical Immunology, 2015, 135, 583-584. | 1.5 | 8 |
| 50 | Thresholds or â€˜How Much Is Too Much?â€™. , 2014, , 77-99. | | 1 |
| 51 | Allergen reference doses for precautionary labeling (VITAL 2.0): Clinical implications. Journal of Allergy and Clinical Immunology, 2014, 133, 156-164. | 1.5 | 177 |
| 52 | Precautionary labelling of foods for allergen content: are we ready for a global framework?. World Allergy Organization Journal, 2014, 7, 10. | 1.6 | 127 |
| 53 | Establishment of Reference Doses for residues of allergenic foods: Report of the VITAL Expert Panel. Food and Chemical Toxicology, 2014, 63, 9-17. | 1.8 | 234 |
| 54 | Food allergy population thresholds: An evaluation of the number of oral food challenges and dosing schemes on the accuracy of threshold dose distribution modeling. Food and Chemical Toxicology, 2014, 70, 134-143. | 1.8 | 25 |

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| 55 | Reactions to Food and Drug Additives. , 2014, , 1340-1356. | | 4 |
| 56 | Survey of peanut levels in selected Irish food products bearing peanut allergen advisory labels. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2013, 30, 1467-1472. | 1.1 | 41 |
| 57 | Soy in wheat â€“ Contamination levels and food allergy risk assessment. Food and Chemical Toxicology, 2013, 62, 485-491. | 1.8 | 19 |
| 58 | Quantitative risk assessment of foods containing peanut advisory labeling. Food and Chemical Toxicology, 2013, 62, 179-187. | 1.8 | 63 |
| 59 | Foods with precautionary allergen labeling in Australia rarely contain detectable allergen. Journal of Allergy and Clinical Immunology: in Practice, 2013, 1, 401-403. | 2.0 | 30 |
| 60 | False Positive Detection of Peanut Residue in Liquid Caramel Coloring Using Commercial ELISA Kits. Journal of Food Science, 2013, 78, T1091-T1093. | 1.5 | 6 |
| 61 | Peanut Allergen Threshold Study (PATS): validation of eliciting doses using a novel single-dose challenge protocol. Allergy, Asthma and Clinical Immunology, 2013, 9, 35. | 0.9 | 23 |
| 62 | Quantification and Partial Characterization of the Residual Protein in Fully and Partially Refined Commercial Soybean Oils. Journal of Agricultural and Food Chemistry, 2011, 59, 1752-1759. | 2.4 | 10 |
| 63 | Sandwich Enzymeâ€Linked Immunosorbent Assay (ELISA) for Detection of Cashew Nut in Foods. Journal of Food Science, 2011, 76, T218-26. | 1.5 | 24 |
| 64 | Cross-Contamination of Foods and Implications for Food Allergic Patients. Current Allergy and Asthma Reports, 2010, 10, 265-270. | 2.4 | 53 |
| 65 | Digestion of peanut allergens Ara h 1, Ara h 2, Ara h 3, and Ara h 6: A comparative in vitro study and partial characterization of digestionâ€resistant peptides. Molecular Nutrition and Food Research, 2010, 54, 1711-1721. | 1.5 | 116 |
| 66 | Development of a Sandwich Enzymeâ€Linked Immunosorbent Assay (ELISA) for Detection of Buckwheat Residues in Food. Journal of Food Science, 2010, 75, T110-7. | 1.5 | 17 |
| 67 | Validation Procedures for Quantitative Food Allergen ELISA Methods: Community Guidance and Best Practices. Journal of AOAC INTERNATIONAL, 2010, 93, 442-450. | 0.7 | 146 |
| 68 | Risks associated with foods having advisory milk labeling. Journal of Allergy and Clinical Immunology, 2010, 125, 935-937. | 1.5 | 77 |
| 69 | Food allergen advisory labeling and product contamination with egg, milk, and peanut. Journal of Allergy and Clinical Immunology, 2010, 126, 384-385. | 1.5 | 143 |
| 70 | Threshold dose for peanut: Risk characterization based upon diagnostic oral challenge of a series of 286 peanut-allergic individuals. Food and Chemical Toxicology, 2010, 48, 814-819. | 1.8 | 140 |
| 71 | Fish, Crustaceans and Mollusks. , 2010, , 177-205. | | 0 |
| 72 | Validation procedures for quantitative food allergen ELISA methods: community guidance and best practices. Journal of AOAC INTERNATIONAL, 2010, 93, 442-50. | 0.7 | 27 |

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| 73 | The Key Events Dose-Response Framework: A Foundation for Examining Variability in Elicitation Thresholds for Food Allergens. Critical Reviews in Food Science and Nutrition, 2009, 49, 729-739. | 5.4 | 24 |
| 74 | Allergen immunoassaysâ€"considerations for use of naturally incurred standards. Analytical and Bioanalytical Chemistry, 2009, 395, 83-92. | 1.9 | 124 |
| 75 | Detection of Mustard, Egg, Milk, and Gluten in Salad Dressing Using Enzymeâ€Linked Immunosorbent Assays (ELISAs). Journal of Food Science, 2009, 74, T46-50. | 1.5 | 17 |
| 76 | Detection of Walnut Residues in Foods Using an Enzymeâ€Linked Immunosorbent Assay. Journal of Food Science, 2009, 74, T51-7. | 1.5 | 34 |
| 77 | Threshold dose for peanut: Risk characterization based upon published results from challenges of peanut-allergic individuals. Food and Chemical Toxicology, 2009, 47, 1198-1204. | 1.8 | 108 |
| 78 | Adverse Reactions to Food and Drug Additives. , 2009, , 1169-1187. | | 4 |
| 79 | GLUTEN-FREE INGREDIENTS. , 2009, , 83-87. | | 2 |
| 80 | Allergenicity assessment of genetically modified cropsâ€"what makes sense?. Nature Biotechnology, 2008, 26, 73-81. | 9.4 | 190 |
| 81 | Letter to the editor. Journal of Food Science, 2008, 73, viii-viii. | 1.5 | 2 |
| 82 | Molluscan Shellfish Allergy. Advances in Food and Nutrition Research, 2008, 54, 139-177. | 1.5 | 93 |
| 83 | Assessment of the potential allergenicity of a Milk Basic Protein fraction. Food and Chemical Toxicology, 2007, 45, 1787-1794. | 1.8 | 24 |
| 84 | Analysis of food allergens. Practical applications. , 2007, , 189-229. | | 5 |
| 85 | Consumer attitudes and risks associated with packaged foods having advisory labeling regarding the presence of peanuts. Journal of Allergy and Clinical Immunology, 2007, 120, 171-176. | 1.5 | 210 |
| 86 | Lupine allergy: Not simply cross-reactivity with peanut or soy. Journal of Allergy and Clinical Immunology, 2007, 120, 647-653. | 1.5 | 68 |
| 87 | Food allergen labeling in the USA and Europe. Current Opinion in Allergy and Clinical Immunology, 2006, 6, 186-190. | 1.1 | 81 |
| 88 | Analysis and Evaluation of Food Manufacturing Practices Used to Address Allergen Concerns. Comprehensive Reviews in Food Science and Food Safety, 2006, 5, 138-157. | 5.9 | 39 |
| 89 | Review of the development of methodology for evaluating the human allergenic potential of novel proteins. Molecular Nutrition and Food Research, 2006, 50, 604-609. | 1.5 | 23 |
| 90 | Food allergy and the food industry. Current Allergy and Asthma Reports, 2004, 4, 55-59. | 2.4 | 29 |

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| 91 | A randomized, double-blinded, placebo-controlled oral challenge study to evaluate the allergenicity of commercial, food-grade fish gelatin. Food and Chemical Toxicology, 2004, 42, 2037-2044. | 1.8 | 67 |
| 92 | Safety determination for the use of bovine milk-derived lactoferrin as a component of an antimicrobial beef carcass spray. Regulatory Toxicology and Pharmacology, 2004, 39, 12-24. | 1.3 | 34 |
| 93 | Changes in carotenoid, physicochemical and sensory values of deep-fried carrot chips during storage. International Journal of Food Science and Technology, 2003, 38, 603-613. | 1.3 | 16 |
| 94 | Comment on Digestibility of Food Allergens and Nonallergenic Proteins in Simulated Gastric Fluid and Simulated Intestinal FluidA Comparative Study. Journal of Agricultural and Food Chemistry, 2003, 51, 5183-5184. | 2.4 | 86 |
| 95 | PROTEINALLERGENICITYASSESSMENT OFFOODSPRODUCEDTHROUGHAGRICULTURALBIOTECHNOLOGY. Annual Review of Pharmacology and Toxicology, 2002, 42, 99-112. | 4.2 | 67 |
| 96 | Genetically engineered foods: implications for food allergy. Current Opinion in Allergy and Clinical Immunology, 2002, 2, 249-252. | 1.1 | 29 |
| 97 | Factors affecting the determination of threshold doses for allergenic foods: How much is too much?. Journal of Allergy and Clinical Immunology, 2002, 109, 24-30. | 1.5 | 348 |
| 98 | Will genetically modified foods be allergenic?. Journal of Allergy and Clinical Immunology, 2001, 107, 765-771. | 1.5 | 115 |
| 99 | Carotenoid Content, Physicochemical, and Sensory Qualities of Deep-Fried Carrot Chips As Affected by Dehydration/Rehydration, Antioxidant, and Fermentation. Journal of Agricultural and Food Chemistry, 2001, 49, 3253-3261. | 2.4 | 18 |
| 100 | Development of a Sandwich Enzyme-Linked Immunosorbent Assay for the Detection of Egg Residues in Processed Foods. Journal of Food Protection, 2001, 64, 1812-1816. | 0.8 | 57 |
| 101 | Ingredient and labeling issues associated with allergenic foods. Allergy: European Journal of Allergy and Clinical Immunology, 2001, 56, 64-69. | 2.7 | 61 |
| 102 | A Sandwich Enzyme-Linked Immunosorbent Assay for the Detection of Almonds in Foodsâ€. Journal of Food Protection, 2000, 63, 252-257. | 0.8 | 54 |
| 103 | FOOD ALLERGIES AND AVOIDANCE DIETS. Nutrition Today, 1999, 34, 15-22. | 0.6 | 23 |
| 104 | An evaluation of the sensitivity of subjects with peanut allergy to very low doses of peanut protein: A randomized, double-blind, placebo-controlled food challenge study. Journal of Allergy and Clinical Immunology, 1997, 100, 596-600. | 1.5 | 296 |
| 105 | Assessment of the allergenic potential of foods derived from genetically engineered crop plants*. Critical Reviews in Food Science and Nutrition, 1996, 36, 165-186. | 5.4 | 374 |
| 106 | Identification of a Brazil-Nut Allergen in Transgenic Soybeans. New England Journal of Medicine, 1996, 334, 688-692. | 13.9 | 584 |
| 107 | Principles and characteristics of food allergens. Critical Reviews in Food Science and Nutrition, 1996, 36, 91-118. | 5.4 | 141 |
| 108 | Allergenic foods. Critical Reviews in Food Science and Nutrition, 1996, 36, 69-89. | 5.4 | 194 |

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| 109 | Allergenic Reactivity of Various Soybean Products as Determined by RAST Inhibition. Journal of Food Science, 1993, 58, 385-388. | 1.5 | 63 |
| 110 | Chemical additives in seafood products. Clinical Reviews in Allergy, 1993, 11, 261-291. | 1.0 | 5 |
| 111 | Food Allergies. ACS Symposium Series, 1992, , 316-329. | 0.5 | 5 |
| 112 | Histamine and Histamine-Producing Bacteria in Retail Swiss and Low-Salt Cheeses. Journal of Food Protection, 1992, 55, 435-439. | 0.8 | 25 |
| 113 | IgE-Binding Proteins in Almonds (Prunus amygdalus); Identification by Immunoblotting with Sera from Almond-Allergic Adults. Journal of Food Science, 1992, 57, 717-720. | 1.5 | 28 |
| 114 | Histamine Production in Low-Salt Cheddar Cheese. Journal of Food Protection, 1991, 54, 852-860. | 0.8 | 9 |
| 115 | Biogenic Amines in Cheese and other Fermented Foods: A Review. Journal of Food Protection, 1991, 54, 460-470. | 0.8 | 527 |
| 116 | Detection Method for Histamine-Producing, Dairy-Related Bacteria using Diamine Oxidase and Leucocrystal Violet. Journal of Food Protection, 1989, 52, 105-108. | 0.8 | 54 |
| 117 | Elimination diets in the diagnosis of atopic dermatitis. Allergy: European Journal of Allergy and Clinical Immunology, 1989, 44, 97-100. | 2.7 | 2 |
| 118 | Histamine Poisoning (Scombroid Fish Poisoning): An Allergy-Like Intoxication. Journal of Toxicology: Clinical Toxicology, 1989, 27, 225-240. | 1.5 | 176 |
| 119 | Sulfites. , 0, , 353-368. | | 2 |
| 120 | Food Allergen Thresholds of Reactivity. , 0, , 82-89. | | 4 |
| 121 | Food Toxicology. , 0, , 498-507. | | 0 |