

Harry J Wichers

List of Publications by Year in descending order

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182
papers

10,863
citations

36271

51
h-index

36008

97
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187
all docs

187
docs citations

187
times ranked

12384
citing authors

#	ARTICLE	IF	CITATIONS
1	THP-1 cell line: An in vitro cell model for immune modulation approach. <i>International Immunopharmacology</i> , 2014, 23, 37-45.	1.7	858
2	Crystal Structure of <i>Agaricus bisporus</i> Mushroom Tyrosinase: Identity of the Tetramer Subunits and Interaction with Tropolone. <i>Biochemistry</i> , 2011, 50, 5477-5486.	1.2	648
3	Characterization of the Total Free Radical Scavenger Capacity of Vegetable Oils and Oil Fractions Using 2,2-Diphenyl-1-picrylhydrazyl Radical. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 648-656.	2.4	547
4	Sequence and structural features of plant and fungal tyrosinases. <i>Phytochemistry</i> , 1997, 45, 1309-1323.	1.4	420
5	Food processing and allergenicity. <i>Food and Chemical Toxicology</i> , 2015, 80, 223-240.	1.8	399
6	Oleuropein and related compounds. <i>Journal of the Science of Food and Agriculture</i> , 2000, 80, 1013-1023.	1.7	341
7	Caseins and Casein Hydrolysates. 2. Antioxidative Properties and Relevance to Lipoyxygenase Inhibition. <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 295-302.	2.4	287
8	Antiinflammatory and Immunomodulating Properties of Fungal Metabolites. <i>Mediators of Inflammation</i> , 2005, 2005, 63-80.	1.4	254
9	Anthocyanin-Based Natural Colorants: A New Source of Antiradical Activity for Foodstuff. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 1588-1592.	2.4	235
10	An easy and fast test to compare total free radical scavenger capacity of foodstuffs. <i>Phytochemical Analysis</i> , 2000, 11, 330-338.	1.2	209
11	Transcription profiles of LPS-stimulated THP-1 monocytes and macrophages: a tool to study inflammation modulating effects of food-derived compounds. <i>Food and Function</i> , 2010, 1, 254.	2.1	209
12	Structure and Function of Human Tyrosinase and Tyrosinase-Related Proteins. <i>Chemistry - A European Journal</i> , 2018, 24, 47-55.	1.7	165
13	<i>Agaricus bisporus</i> browning: a review. <i>Mycological Research</i> , 1998, 102, 1459-1483.	2.5	157
14	Novel peptides with tyrosinase inhibitory activity. <i>Peptides</i> , 2007, 28, 485-495.	1.2	154
15	Structure of Human Tyrosinase Related Protein 1 Reveals a Binuclear Zinc Active Site Important for Melanogenesis. <i>Angewandte Chemie - International Edition</i> , 2017, 56, 9812-9815.	7.2	139
16	Synthesis of the Antioxidant Hydroxytyrosol Using Tyrosinase as Biocatalyst. <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 1187-1193.	2.4	138
17	Biochemical and physiological aspects of brown blotch disease of <i>Agaricus bisporus</i> . <i>FEMS Microbiology Reviews</i> , 1999, 23, 591-614.	3.9	137
18	Characterization of polarized THP-1 macrophages and polarizing ability of LPS and food compounds. <i>Food and Function</i> , 2013, 4, 266-276.	2.1	135

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19	Caseins and Casein Hydrolysates. 1. Lipoxygenase Inhibitory Properties. <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 287-294.	2.4	124
20	House dust mite (Der p 10) and crustacean allergic patients may react to food containing Yellow mealworm proteins. <i>Food and Chemical Toxicology</i> , 2014, 65, 364-373.	1.8	119
21	Gas Chromatography, Mass Spectrometry, and Sniffing Port Analyses of Volatile Compounds of Fresh Bell Peppers (<i>Capsicum annuum</i>) at Different Ripening Stages. <i>Journal of Agricultural and Food Chemistry</i> , 1994, 42, 977-983.	2.4	113
22	<i>Agaricus bisporus</i> and <i>Agaricus brasiliensis</i> (1 α '6)- β -D-glucans show immunostimulatory activity on human THP-1 derived macrophages. <i>Carbohydrate Polymers</i> , 2013, 94, 91-99.	5.1	107
23	Effect of heat treatment on the potential allergenicity and conformational structure of egg allergen ovotransferrin. <i>Food Chemistry</i> , 2012, 131, 603-610.	4.2	105
24	Slow-Binding Inhibition of Mushroom (<i>Agaricus bisporus</i>) Tyrosinase Isoforms by Tropolone. <i>Journal of Agricultural and Food Chemistry</i> , 1999, 47, 2638-2644.	2.4	103
25	Boiling peanut Ara h 1 results in the formation of aggregates with reduced allergenicity. <i>Molecular Nutrition and Food Research</i> , 2011, 55, 1887-1894.	1.5	101
26	Effect of Heating and Glycation on the Allergenicity of 2S Albumins (Ara h 2/6) from Peanut. <i>PLoS ONE</i> , 2011, 6, e23998.	1.1	99
27	Cloning, expression and characterisation of two tyrosinase cDNAs from <i>Agaricus bisporus</i> . <i>Applied Microbiology and Biotechnology</i> , 2003, 61, 336-341.	1.7	91
28	Food allergens of plant origin—their molecular and evolutionary relationships. <i>Trends in Food Science and Technology</i> , 2003, 14, 145-156.	7.8	91
29	Polysaccharides from <i>Agaricus bisporus</i> and <i>Agaricus brasiliensis</i> show similarities in their structures and their immunomodulatory effects on human monocytic THP-1 cells. <i>BMC Complementary and Alternative Medicine</i> , 2011, 11, 58.	3.7	90
30	Beyond Heat Stress: Intestinal Integrity Disruption and Mechanism-Based Intervention Strategies. <i>Nutrients</i> , 2020, 12, 734.	1.7	90
31	Effect of roasting on the allergenicity of major peanut allergens Ara h 1 and Ara h 2/6: the necessity of degranulation assays. <i>Clinical and Experimental Allergy</i> , 2011, 41, 1631-1642.	1.4	85
32	Influence of processing and in vitro digestion on the allergic cross-reactivity of three mealworm species. <i>Food Chemistry</i> , 2016, 196, 1075-1083.	4.2	84
33	Activation of a Latent Mushroom (<i>Agaricus bisporus</i>) Tyrosinase Isoform by Sodium Dodecyl Sulfate (SDS). Kinetic Properties of the SDS-Activated Isoform. <i>Journal of Agricultural and Food Chemistry</i> , 1999, 47, 3518-3525.	2.4	81
34	Melanin biosynthesis pathway in <i>Agaricus bisporus</i> mushrooms. <i>Fungal Genetics and Biology</i> , 2013, 55, 42-53.	0.9	79
35	β -D-Glucans are involved in immune modulation of THP-1 macrophages. <i>Molecular Nutrition and Food Research</i> , 2012, 56, 822-833.	1.5	76
36	Bioavailability of angiotensin I-converting enzyme (ACE) inhibitory peptides derived from <i>Virgibacillus halodentrificans</i> SK1-3-7 proteinases hydrolyzed tilapia muscle proteins. <i>Food Chemistry</i> , 2017, 220, 190-197.	4.2	75

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37	Remote sensing and signaling in kidney proximal tubules stimulates gut microbiome-derived organic anion secretion. Proceedings of the National Academy of Sciences of the United States of America, 2019, 116, 16105-16110.	3.3	73
38	Characterization of callus formation and camptothecin production by cell lines of <i>Camptotheca acuminata</i> . Plant Cell, Tissue and Organ Culture, 1992, 28, 11-18.	1.2	70
39	Favourable effects of consuming a Palaeolithic-type diet on characteristics of the metabolic syndrome: a randomized controlled pilot-study. Lipids in Health and Disease, 2014, 13, 160.	1.2	68
40	Immunomodulation by food: promising concept for mitigating allergic disease?. Analytical and Bioanalytical Chemistry, 2009, 395, 37-45.	1.9	67
41	Immunomodulatory capacity of fungal proteins on the cytokine production of human peripheral blood mononuclear cells. International Immunopharmacology, 2008, 8, 1124-1133.	1.7	66
42	Optimized Triton X-114 assisted lipopolysaccharide (LPS) removal method reveals the immunomodulatory effect of food proteins. PLoS ONE, 2017, 12, e0173778.	1.1	66
43	Effect of captopril on mushroom tyrosinase activity in vitro. BBA - Proteins and Proteomics, 2001, 1544, 289-300.	2.1	65
44	Activation of tyrosinase in <i>Agaricus bisporus</i> strains following infection by <i>Pseudomonas tolaasii</i> or treatment with a tolaasin-containing preparation. Mycological Research, 1997, 101, 375-382.	2.5	63
45	Tyrosinase isoforms from the fruitbodies of <i>Agaricus bisporus</i> . Phytochemistry, 1996, 43, 333-337.	1.4	62
46	Impact of Maillard Reaction on Immunoreactivity and Allergenicity of the Hazelnut Allergen Cor a 11. Journal of Agricultural and Food Chemistry, 2011, 59, 7163-7171.	2.4	61
47	Systematic review on cashew nut allergy. Allergy: European Journal of Allergy and Clinical Immunology, 2014, 69, 692-698.	2.7	61
48	The effect of some environmental factors on the production of L-DOPA by alginate-entrapped cells of <i>Mucuna pruriens</i> . Planta, 1983, 158, 482-486.	1.6	58
49	PPO Activity and Polyphenol Content are not Limiting Factors During Brown Core Development in Pears (<i>Pyrus communis</i> L. cv. Conference). Journal of Plant Physiology, 1999, 154, 697-702.	1.6	58
50	Combined Instrumental and Sensory Evaluation of Flavor of Fresh Bell Peppers (<i>Capsicum annuum</i>) Harvested at Three Maturation Stages. Journal of Agricultural and Food Chemistry, 1994, 42, 2855-2861.	2.4	53
51	Kinetic Study of the Activation Process of a Latent Mushroom (<i>Agaricus bisporus</i>) Tyrosinase by Serine Proteases. Journal of Agricultural and Food Chemistry, 1999, 47, 3509-3517.	2.4	53
52	Purification and properties of a phenol oxidase derived from suspension cultures of <i>Mucuna pruriens</i> . Planta, 1984, 162, 334-341.	1.6	52
53	Screening of free radical scavenging capacity and antioxidant activities of <i>Rosmarinus officinalis</i> extracts with focus on location and harvesting times. European Food Research and Technology, 2007, 224, 443-451.	1.6	52
54	Inhibition of Mushroom Polyphenol Oxidase by Agaritine. Journal of Agricultural and Food Chemistry, 1998, 46, 2976-2980.	2.4	51

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55	Novel foods and food allergies: A review of the issues. Trends in Food Science and Technology, 2006, 17, 289-299.	7.8	51
56	Differential effects of <i>Lactobacillus acidophilus</i> and <i>Lactobacillus plantarum</i> strains on cytokine induction in human peripheral blood mononuclear cells. FEMS Immunology and Medical Microbiology, 2010, 59, 60-70.	2.7	51
57	Large-Scale Recombinant Expression and Purification of Human Tyrosinase Suitable for Structural Studies. PLoS ONE, 2016, 11, e0161697.	1.1	51
58	Podophyllotoxin related lignans in plants and cell cultures of <i>Linum flavum</i> . Phytochemistry, 1991, 30, 3601-3604.	1.4	49
59	Characterization and Occurrence of Lipoxygenase in Bell Peppers at Different Ripening Stages in Relation to the Formation of Volatile Flavor Compounds. Journal of Agricultural and Food Chemistry, 1995, 43, 1493-1500.	2.4	49
60	Mitochondrial ATP Depletion Disrupts Caco-2 Monolayer Integrity and Internalizes Claudin 7. Frontiers in Physiology, 2017, 8, 794.	1.3	49
61	Effect of olive mill waste (OMW) supplementation to Oyster mushrooms substrates on the cultivation parameters and fruiting bodies quality. International Biodeterioration and Biodegradation, 2010, 64, 638-645.	1.9	48
62	The production of podophyllotoxin and its 5-methoxy derivative through bioconversion of cyclodextrin-complexed desoxypodophyllotoxin by plant cell cultures. Plant Cell, Tissue and Organ Culture, 1995, 42, 73-79.	1.2	46
63	WLIP, a lipodepsipeptide of <i>Pseudomonas fluorescens</i> , as inhibitor of the symptoms of the brown blotch disease of <i>Agaricus bisporus</i> . Journal of Applied Microbiology, 1999, 86, 635-641.	1.4	46
64	Long Chain Polyunsaturated Fatty Acids (LCPUFAs) in the Prevention of Food Allergy. Frontiers in Immunology, 2019, 10, 1118.	2.2	46
65	STUDY OF THE OXIDATION OF RESVERATROL CATALYZED BY POLYPHENOL OXIDASE. EFFECT OF POLYPHENOL OXIDASE, LACCASE AND PEROXIDASE ON THE ANTIRADICAL CAPACITY OF RESVERATROL. Journal of Food Biochemistry, 2000, 24, 225-250.	1.2	45
66	The Major Peanut Allergen Ara h 1 and Its Cleaved-off N-Terminal Peptide; Possible Implications for Peanut Allergen Detection. Journal of Agricultural and Food Chemistry, 2004, 52, 4903-4907.	2.4	45
67	Tyrosinase activity and isoform composition in separate tissues during development of <i>Agaricus bisporus</i> fruit bodies. Mycological Research, 1999, 103, 413-418.	2.5	43
68	Isolation, Purification, and Cytotoxicity of 5-Methoxypodophyllotoxin, a Lignan from a Root Culture of <i>Linum flavum</i> . Journal of Natural Products, 1992, 55, 102-110.	1.5	42
69	Occurrence of L-DOPA and dopamine in plants and cell cultures of <i>Mucuna pruriens</i> and effects of 2,4-d and NaCl on these compounds. Plant Cell, Tissue and Organ Culture, 1993, 33, 259-264.	1.2	41
70	Biochemical and functional characterization of recombinant fungal immunomodulatory proteins (rFIPs). International Immunopharmacology, 2013, 15, 167-175.	1.7	41
71	High Molecular Weight Glucan of the Culinary Medicinal Mushroom <i>Agaricus bisporus</i> is an β -Glucan that Forms Complexes with Low Molecular Weight Galactan. Molecules, 2010, 15, 5818-5830.	1.7	39
72	Application of the adverse outcome pathway (AOP) concept to structure the available in vivo and in vitro mechanistic data for allergic sensitization to food proteins. Clinical and Translational Allergy, 2017, 7, 13.	1.4	39

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73	Immunomodulation by Processed Animal Feed: The Role of Maillard Reaction Products and Advanced Glycation End-Products (AGEs). <i>Frontiers in Immunology</i> , 2018, 9, 2088.	2.2	37
74	The effect of endurance exercise on intestinal integrity in well-trained healthy men. <i>Physiological Reports</i> , 2016, 4, e12994.	0.7	37
75	Occurrence of 5-methoxypodophyllotoxin in plants, cell cultures and regenerated plants of <i>Linum flavum</i> . <i>Plant Cell, Tissue and Organ Culture</i> , 1990, 23, 93-100.	1.2	35
76	Immunomodulatory activity of protein hydrolysates derived from <i>Virgibacillus halodenitrificans</i> SK1-3-7 proteinase. <i>Food Chemistry</i> , 2017, 224, 320-328.	4.2	35
77	Consumption of β -glucans to spice up T cell treatment of tumors: a review. <i>Expert Opinion on Biological Therapy</i> , 2018, 18, 1023-1040.	1.4	35
78	The decrease in the IgG-binding capacity of intensively dry heated whey proteins is associated with intense Maillard reaction, structural changes of the proteins and formation of RAGE-ligands. <i>Food and Function</i> , 2016, 7, 239-249.	2.1	34
79	<i>Lactobacillus acidophilus</i> Attenuates Salmonella-Induced Stress of Epithelial Cells by Modulating Tight-Junction Genes and Cytokine Responses. <i>Frontiers in Microbiology</i> , 2018, 9, 1439.	1.5	34
80	The low-isoelectric point tyrosinase of <i>Agaricus bisporus</i> may be a glycoprotein. <i>Phytochemistry</i> , 1994, 35, 573-577.	1.4	33
81	Main Phenolic Compounds of the Melanin Biosynthesis Pathway in Bruising-Tolerant and Bruising-Sensitive Button Mushroom (<i>Agaricus bisporus</i>) Strains. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 8224-8231.	2.4	33
82	Anti-inflammatory activity of the basolateral fraction of Caco-2 cells exposed to a rosemary supercritical extract. <i>Journal of Functional Foods</i> , 2015, 13, 384-390.	1.6	33
83	Purification and characterization of natural Bet v 1 from birch pollen and related allergens from carrot and celery. <i>Molecular Nutrition and Food Research</i> , 2007, 51, 1527-1536.	1.5	32
84	Decrease of the IgE-binding by Mal d 1, the major apple allergen, by means of polyphenol oxidase and peroxidase treatments. <i>Food Chemistry</i> , 2007, 103, 94-100.	4.2	32
85	Bovine Colostrum Supplementation's Lack of Effect on Immune Variables During Short-Term Intense Exercise in Well-Trained Athletes. <i>International Journal of Sport Nutrition and Exercise Metabolism</i> , 2011, 21, 135-145.	1.0	32
86	Multicentre Double-Blind Placebo-Controlled Food Challenge Study in Children Sensitised to Cashew Nut. <i>PLoS ONE</i> , 2016, 11, e0151055.	1.1	32
87	Adaptation of exercise-induced stress in well-trained healthy young men. <i>Experimental Physiology</i> , 2017, 102, 86-99.	0.9	32
88	IgE Cross-Reactivity of Cashew Nut Allergens. <i>International Archives of Allergy and Immunology</i> , 2019, 178, 19-32.	0.9	32
89	Hypoxia and heat stress affect epithelial integrity in a Caco-2/HT-29 co-culture. <i>Scientific Reports</i> , 2021, 11, 13186.	1.6	31
90	The effect of low vs. high temperature dry heating on solubility and digestibility of cow's milk protein. <i>Food Hydrocolloids</i> , 2020, 109, 106098.	5.6	29

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91	Curdlan, zymosan and a yeast-derived β -glucan reshape tumor-associated macrophages into producers of inflammatory chemo-attractants. <i>Cancer Immunology, Immunotherapy</i> , 2021, 70, 547-561.	2.0	29
92	Induction of a tyrosinase mRNA in <i>Agaricus bisporus</i> upon treatment with a tolaasin preparation from <i>Pseudomonas tolaasii</i> . <i>Physiological and Molecular Plant Pathology</i> , 2001, 58, 95-99.	1.3	27
93	Protein transport across the small intestine in food allergy. <i>Molecular Nutrition and Food Research</i> , 2014, 58, 194-205.	1.5	26
94	Purification and Characterization of <i>Anacardium occidentale</i> (Cashew) Allergens Ana o 1, Ana o 2, and Ana o 3. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 1191-1201.	2.4	26
95	sIgE Ana o 1, 2 and 3 accurately distinguish tolerant from allergic children sensitized to cashew nuts. <i>Clinical and Experimental Allergy</i> , 2017, 47, 113-120.	1.4	26
96	Endurance Exercise Increases Intestinal Uptake of the Peanut Allergen Ara h 6 after Peanut Consumption in Humans. <i>Nutrients</i> , 2017, 9, 84.	1.7	26
97	Impact of (bio)chemical and physical procedures on food allergen stability. <i>Allergy: European Journal of Allergy and Clinical Immunology</i> , 2001, 56, 52-55.	2.7	25
98	<i>Lactobacillus</i> strains differentially modulate cytokine production by hPBMC from pollen-allergic patients. <i>FEMS Immunology and Medical Microbiology</i> , 2011, 61, 28-40.	2.7	25
99	Low percentage of clinically relevant pistachio nut and mango co-sensitisation in cashew nut sensitised children. <i>Clinical and Translational Allergy</i> , 2017, 7, 8.	1.4	25
100	Investigation into the potential of commercially available lesser mealworm (<i>A. diaperinus</i>) protein to serve as sources of peptides with DPP-IV inhibitory activity. <i>International Journal of Food Science and Technology</i> , 2019, 54, 696-704.	1.3	25
101	The Impact of Dietary Long-Chain Polyunsaturated Fatty Acids on Respiratory Illness in Infants and Children. <i>Current Allergy and Asthma Reports</i> , 2012, 12, 564-573.	2.4	24
102	Generation of Soluble Advanced Glycation End Products Receptor (sRAGE)-Binding Ligands during Extensive Heat Treatment of Whey Protein/Lactose Mixtures Is Dependent on Glycation and Aggregation. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 6477-6486.	2.4	23
103	Production of L-DOPA by cell suspension cultures of <i>Mucuna pruriens</i> . <i>Plant Cell, Tissue and Organ Culture</i> , 1985, 4, 61-73.	1.2	22
104	Kinetics of Activation of Latent Mushroom (<i>Agaricus bisporus</i>) Tyrosinase by Benzyl Alcohol. <i>Journal of Agricultural and Food Chemistry</i> , 1999, 47, 3503-3508.	2.4	22
105	Characterization of Tyrosinase from the Cap Flesh of Portabella Mushrooms. <i>Journal of Agricultural and Food Chemistry</i> , 1999, 47, 374-378.	2.4	22
106	Current Understanding of the Structure and Function of Fungal Immunomodulatory Proteins. <i>Frontiers in Nutrition</i> , 2020, 7, 132.	1.6	22
107	Filamentous and polyhedral virus-like particles in <i>Boletus edulis</i> . <i>European Journal of Plant Pathology</i> , 1975, 81, 102-106.	0.5	21
108	Bioconversion of para-substituted monophenolic compounds into corresponding catechols by alginate entrapped cells of <i>Mucuna pruriens</i> . <i>Plant Cell, Tissue and Organ Culture</i> , 1988, 13, 15-26.	1.2	21

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109	Kinetic Study of the Oxidation of β -L-Glutamyl-4-hydroxybenzene Catalyzed by Mushroom (<i>Agaricus</i>) Tj ETQq1 1 0,784314 μ gBT /Ov	2.4	21
110	A new method to apply and quantify bruising sensitivity of button mushrooms. <i>LWT - Food Science and Technology</i> , 2012, 47, 308-314.	2.5	21
111	Mechanisms Underlying the Skin-Gut Cross Talk in the Development of IgE-Mediated Food Allergy. <i>Nutrients</i> , 2020, 12, 3830.	1.7	21
112	Production of L-DOPA by cell suspension cultures of <i>Mucuna pruriens</i> . <i>Plant Cell, Tissue and Organ Culture</i> , 1985, 4, 75-82.	1.2	20
113	Detection of peanut allergen in human blood after consumption of peanuts is skewed by endogenous immunoglobulins. <i>Journal of Immunological Methods</i> , 2017, 440, 52-57.	0.6	20
114	Partial Purification and Characterization of Pectin Methyltransferase from Green Beans (<i>Phaseolus vulgaris</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , 1997, 45, 572-577.	2.4	19
115	Discoloration and tyrosinase activity in <i>Agaricus bisporus</i> fruit bodies infected with various pathogens. <i>Mycological Research</i> , 2000, 104, 351-356.	2.5	19
116	Development and validation of bioengineered intestinal tubules for translational research aimed at safety and efficacy testing of drugs and nutrients. <i>Toxicology in Vitro</i> , 2019, 60, 1-11.	1.1	19
117	Hydrophobicity and aggregation, but not glycation, are key determinants for uptake of thermally processed β -lactoglobulin by THP-1 macrophages. <i>Food Research International</i> , 2019, 120, 102-113.	2.9	19
118	Agaritin from <i>Agaricus bisporus</i> is capable of preventing melanin formation. <i>Phytochemistry</i> , 1999, 50, 555-563.	1.4	18
119	The oxidation of L-ascorbic acid catalysed by pear tyrosinase. <i>Physiologia Plantarum</i> , 2000, 109, 1-6.	2.6	17
120	Cross-reactivity between peanut and lupin proteins. <i>Food Chemistry</i> , 2011, 126, 902-910.	4.2	17
121	Differential Effects of Dry vs. Wet Heating of β -Lactoglobulin on Formation of sRAGE Binding Ligands and sIgE Epitope Recognition. <i>Nutrients</i> , 2019, 11, 1432.	1.7	17
122	Heat-induced unfolding facilitates plant protein digestibility during in vitro static infant digestion. <i>Food Chemistry</i> , 2022, 375, 131878.	4.2	17
123	IgE component-resolved allergen profile and clinical symptoms in soy and peanut allergic patients. <i>Allergy: European Journal of Allergy and Clinical Immunology</i> , 2011, 66, 1125-1127.	2.7	16
124	Applying the adverse outcome pathway (AOP) for food sensitization to support in vitro testing strategies. <i>Trends in Food Science and Technology</i> , 2019, 85, 307-319.	7.8	16
125	Peptide Release after Simulated Infant In Vitro Digestion of Dry Heated Cow's Milk Protein and Transport of Potentially Immunoreactive Peptides across the Caco-2 Cell Monolayer. <i>Nutrients</i> , 2020, 12, 2483.	1.7	16
126	Heat treatment of β -lactoglobulin affects its digestion and translocation in the upper digestive tract. <i>Food Chemistry</i> , 2020, 330, 127184.	4.2	16

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127	Water-Soluble Polysaccharide Extracts from the Oyster Culinary-Medicinal Mushroom <i>Pleurotus ostreatus</i> (Agaricomycetes) with HMGR Inhibitory Activity. <i>International Journal of Medicinal Mushrooms</i> , 2017, 19, 879-892.	0.9	16
128	Release of Major Peanut Allergens from Their Matrix under Various pH and Simulated Saliva Conditions—Ara h2 and Ara h6 Are Readily Bio-Accessible. <i>Nutrients</i> , 2018, 10, 1281.	1.7	15
129	The effects of tolaasin, the toxin produced by <i>Pseudomonas tolaasii</i> on tyrosinase activities and the induction of browning in <i>Agaricus bisporus</i> fruiting bodies. <i>Physiological and Molecular Plant Pathology</i> , 1999, 55, 21-28.	1.3	14
130	Microbiological effects of olive mill waste addition to substrates for <i>Pleurotus pulmonarius</i> cultivation. <i>International Biodeterioration and Biodegradation</i> , 2006, 57, 37-44.	1.9	14
131	Macrophages treated with non-digestible polysaccharides reveal a transcriptionally unique phenotype. <i>Journal of Functional Foods</i> , 2017, 36, 280-289.	1.6	14
132	Novel foods and allergy: Regulations and risk-benefit assessment. <i>Food Control</i> , 2011, 22, 143-157.	2.8	13
133	Specific Polyunsaturated Fatty Acids Can Modulate in vitro Human moDC2s and Subsequent Th2 Cytokine Release. <i>Frontiers in Immunology</i> , 2020, 11, 748.	2.2	13
134	Phenylthiourea Binding to Human Tyrosinase-Related Protein 1. <i>International Journal of Molecular Sciences</i> , 2020, 21, 915.	1.8	13
135	In Vitro Methodologies to Study the Role of Advanced Glycation End Products (AGEs) in Neurodegeneration. <i>Nutrients</i> , 2022, 14, 363.	1.7	13
136	Analysis of <i>Agaricus bisporus</i> tyrosinase activation and phenolics utilization during <i>Pseudomonas tolaasii</i> or tolaasin-induced discolouration. <i>Mycological Research</i> , 1998, 102, 1497-1502.	2.5	12
137	Improvement of lipoxygenase inhibition by octapeptides. <i>Peptides</i> , 2007, 28, 2268-2275.	1.2	12
138	No difference in health-related quality of life, after a food challenge with cashew nut in children participating in a clinical trial. <i>Pediatric Allergy and Immunology</i> , 2016, 27, 812-817.	1.1	12
139	Structure of Human Tyrosinase Related Protein 1 Reveals a Binuclear Zinc Active Site Important for Melanogenesis. <i>Angewandte Chemie</i> , 2017, 129, 9944-9947.	1.6	12
140	Induction of phenoloxidase in cell suspension cultures of <i>Mucuna pruriens</i> L. <i>Planta</i> , 1985, 165, 264-268.	1.6	11
141	Optimization of the biotransformation of L-tyrosine into L-dihydroxyphenylalanine (DOPA) by alginate-entrapped cells of <i>Mucuna pruriens</i> . <i>Planta</i> , 1985, 166, 421-428.	1.6	11
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