

# Harry J Wichers

## List of Publications by Citations

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182  
papers

8,408  
citations

47  
h-index

86  
g-index

186  
ext. papers

9,579  
ext. citations

5.4  
avg, IF

6.1  
L-index

#	Paper	IF	Citations
182	Crystal structure of <i>Agaricus bisporus</i> mushroom tyrosinase: identity of the tetramer subunits and interaction with tropolone. <i>Biochemistry</i> , <b>2011</b> , 50, 5477-86	3.2	524
181	THP-1 cell line: an in vitro cell model for immune modulation approach. <i>International Immunopharmacology</i> , <b>2014</b> , 23, 37-45	5.8	501
180	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> , <b>2000</b> , 48, 648-56	5.7	476
179	Sequence and structural features of plant and fungal tyrosinases. <i>Phytochemistry</i> , <b>1997</b> , 45, 1309-23	4	383
178	Food processing and allergenicity. <i>Food and Chemical Toxicology</i> , <b>2015</b> , 80, 223-240	4.7	308
177	Oleuropein and related compounds. <i>Journal of the Science of Food and Agriculture</i> , <b>2000</b> , 80, 1013-1023	4.3	290
176	Caseins and casein hydrolysates. 2. Antioxidative properties and relevance to lipoxygenase inhibition. <i>Journal of Agricultural and Food Chemistry</i> , <b>2001</b> , 49, 295-302	5.7	242
175	Antiinflammatory and immunomodulating properties of fungal metabolites. <i>Mediators of Inflammation</i> , <b>2005</b> , 2005, 63-80	4.3	210
174	Anthocyanin-based natural colorants: a new source of antiradical activity for foodstuff. <i>Journal of Agricultural and Food Chemistry</i> , <b>2000</b> , 48, 1588-92	5.7	202
173	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> , <b>2010</b> , 1, 254-61	6.1	171
172	An easy and fast test to compare total free radical scavenger capacity of foodstuffs. <i>Phytochemical Analysis</i> , <b>2000</b> , 11, 330-338	3.4	157
171	<i>Agaricus bisporus</i> browning: a review. <i>Mycological Research</i> , <b>1998</b> , 102, 1459-1483		136
170	Novel peptides with tyrosinase inhibitory activity. <i>Peptides</i> , <b>2007</b> , 28, 485-95	3.8	129
169	Synthesis of the antioxidant hydroxytyrosol using tyrosinase as biocatalyst. <i>Journal of Agricultural and Food Chemistry</i> , <b>2001</b> , 49, 1187-93	5.7	119
168	Biochemical and physiological aspects of brown blotch disease of <i>Agaricus bisporus</i> . <i>FEMS Microbiology Reviews</i> , <b>1999</b> , 23, 591-614	15.1	111
167	Caseins and casein hydrolysates. 1. Lipoxygenase inhibitory properties. <i>Journal of Agricultural and Food Chemistry</i> , <b>2001</b> , 49, 287-94	5.7	103
166	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> , <b>1994</b> , 42, 977-983	5.7	99

165	Slow-binding inhibition of mushroom ( <i>Agaricus bisporus</i> ) tyrosinase isoforms by tropolone. <i>Journal of Agricultural and Food Chemistry</i> , <b>1999</b> , 47, 2638-44	5.7	98
164	House dust mite (Der p 10) and crustacean allergic patients may react to food containing Yellow mealworm proteins. <i>Food and Chemical Toxicology</i> , <b>2014</b> , 65, 364-73	4.7	93
163	Structure and Function of Human Tyrosinase and Tyrosinase-Related Proteins. <i>Chemistry - A European Journal</i> , <b>2018</b> , 24, 47-55	4.8	92
162	Boiling peanut Ara h 1 results in the formation of aggregates with reduced allergenicity. <i>Molecular Nutrition and Food Research</i> , <b>2011</b> , 55, 1887-94	5.9	88
161	<i>Agaricus bisporus</i> and <i>Agaricus brasiliensis</i> (1-6)-D-glucans show immunostimulatory activity on human THP-1 derived macrophages. <i>Carbohydrate Polymers</i> , <b>2013</b> , 94, 91-9	10.3	86
160	Characterization of polarized THP-1 macrophages and polarizing ability of LPS and food compounds. <i>Food and Function</i> , <b>2013</b> , 4, 266-76	6.1	84
159	Cloning, expression and characterisation of two tyrosinase cDNAs from <i>Agaricus bisporus</i> . <i>Applied Microbiology and Biotechnology</i> , <b>2003</b> , 61, 336-41	5.7	83
158	Effect of heating and glycation on the allergenicity of 2S albumins (Ara h 2/6) from peanut. <i>PLoS ONE</i> , <b>2011</b> , 6, e23998	3.7	83
157	Food allergens of plant origin: their molecular and evolutionary relationships. <i>Trends in Food Science and Technology</i> , <b>2003</b> , 14, 145-156	15.3	82
156	Structure of Human Tyrosinase Related Protein 1 Reveals a Binuclear Zinc Active Site Important for Melanogenesis. <i>Angewandte Chemie - International Edition</i> , <b>2017</b> , 56, 9812-9815	16.4	81
155	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> , <b>1999</b> , 47, 3518-25	5.7	80
154	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> , <b>2011</b> , 11, 58	4.7	76
153	Effect of heat treatment on the potential allergenicity and conformational structure of egg allergen ovotransferrin. <i>Food Chemistry</i> , <b>2012</b> , 131, 603-610	8.5	74
152	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> , <b>2011</b> , 41, 1631-42	4.1	72
151	Bioavailability of angiotensin I-converting enzyme (ACE) inhibitory peptides derived from <i>Virgibacillus halodenitrificans</i> SK1-3-7 proteinases hydrolyzed tilapia muscle proteins. <i>Food Chemistry</i> , <b>2017</b> , 220, 190-197	8.5	63
150	D-glucans are involved in immune-modulation of THP-1 macrophages. <i>Molecular Nutrition and Food Research</i> , <b>2012</b> , 56, 822-33	5.9	63
149	Influence of processing and in vitro digestion on the allergic cross-reactivity of three mealworm species. <i>Food Chemistry</i> , <b>2016</b> , 196, 1075-83	8.5	62
148	Immunomodulation by food: promising concept for mitigating allergic disease?. <i>Analytical and Bioanalytical Chemistry</i> , <b>2009</b> , 395, 37-45	4.4	61

147	Characterization of callus formation and camptothecin production by cell lines of <i>Camptotheca acuminata</i> . <i>Plant Cell, Tissue and Organ Culture</i> , <b>1992</b> , 28, 11-18	2.7	60
146	Melanin biosynthesis pathway in <i>Agaricus bisporus</i> mushrooms. <i>Fungal Genetics and Biology</i> , <b>2013</b> , 55, 42-53	3.9	59
145	Activation of tyrosinase in <i>Agaricus bisporus</i> strains following infection by <i>Pseudomonas tolaasii</i> or treatment with a tolaasin-containing preparation. <i>Mycological Research</i> , <b>1997</b> , 101, 375-382		59
144	Immunomodulatory capacity of fungal proteins on the cytokine production of human peripheral blood mononuclear cells. <i>International Immunopharmacology</i> , <b>2008</b> , 8, 1124-33	5.8	57
143	Effect of captopril on mushroom tyrosinase activity in vitro. <i>BBA - Proteins and Proteomics</i> , <b>2001</b> , 1544, 289-300		56
142	Tyrosinase isoforms from the fruitbodies of <i>Agaricus bisporus</i> . <i>Phytochemistry</i> , <b>1996</b> , 43, 333-337	4	56
141	The effect of some environmental factors on the production of L-DOPA by alginate-entrapped cells of <i>Mucuna pruriens</i> . <i>Planta</i> , <b>1983</b> , 158, 482-6	4.7	53
140	Systematic review on cashew nut allergy. <i>Allergy: European Journal of Allergy and Clinical Immunology</i> , <b>2014</b> , 69, 692-8	9.3	49
139	Impact of Maillard reaction on immunoreactivity and allergenicity of the hazelnut allergen Cor a 11. <i>Journal of Agricultural and Food Chemistry</i> , <b>2011</b> , 59, 7163-71	5.7	49
138	PPO Activity and Polyphenol Content are not Limiting Factors During Brown Core Development in Pears ( <i>Pyrus communis</i> L. cv. Conference). <i>Journal of Plant Physiology</i> , <b>1999</b> , 154, 697-702	3.6	49
137	Favourable effects of consuming a Palaeolithic-type diet on characteristics of the metabolic syndrome: a randomized controlled pilot-study. <i>Lipids in Health and Disease</i> , <b>2014</b> , 13, 160	4.4	48
136	Remote sensing and signaling in kidney proximal tubules stimulates gut microbiome-derived organic anion secretion. <i>Proceedings of the National Academy of Sciences of the United States of America</i> , <b>2019</b> , 116, 16105-16110	11.5	47
135	Novel foods and food allergies: A review of the issues. <i>Trends in Food Science and Technology</i> , <b>2006</b> , 17, 289-299	15.3	46
134	Kinetic study of the activation process of a latent mushroom ( <i>Agaricus bisporus</i> ) tyrosinase by serine proteases. <i>Journal of Agricultural and Food Chemistry</i> , <b>1999</b> , 47, 3509-17	5.7	46
133	Characterization and Occurrence of Lipoxygenase in Bell Peppers at Different Ripening Stages in Relation to the Formation of Volatile Flavor Compounds. <i>Journal of Agricultural and Food Chemistry</i> , <b>1995</b> , 43, 1493-1500	5.7	46
132	Combined Instrumental and Sensory Evaluation of Flavor of Fresh Bell Peppers ( <i>Capsicum annuum</i> ) Harvested at Three Maturation Stages. <i>Journal of Agricultural and Food Chemistry</i> , <b>1994</b> , 42, 2855-2861	5.7	46
131	Purification and properties of a phenol oxidase derived from suspension cultures of <i>Mucuna pruriens</i> . <i>Planta</i> , <b>1984</b> , 162, 334-41	4.7	46
130	Inhibition of Mushroom Polyphenol Oxidase by Agaritine. <i>Journal of Agricultural and Food Chemistry</i> , <b>1998</b> , 46, 2976-2980	5.7	45

129	Podophyllotoxin related lignans in plants and cell cultures of <i>Linum flavum</i> . <i>Phytochemistry</i> , <b>1991</b> , 30, 3601-3604	4	45
128	Screening of free radical scavenging capacity and antioxidant activities of <i>Rosmarinus officinalis</i> extracts with focus on location and harvesting times. <i>European Food Research and Technology</i> , <b>2007</b> , 224, 443-451	3-4	43
127	Differential effects of <i>Lactobacillus acidophilus</i> and <i>Lactobacillus plantarum</i> strains on cytokine induction in human peripheral blood mononuclear cells. <i>FEMS Immunology and Medical Microbiology</i> , <b>2010</b> , 59, 60-70		42
126	The production of podophyllotoxin and its 5-methoxy derivative through bioconversion of cyclodextrin-complexed desoxypodophyllotoxin by plant cell cultures. <i>Plant Cell, Tissue and Organ Culture</i> , <b>1995</b> , 42, 73-79	2-7	41
125	Optimized Triton X-114 assisted lipopolysaccharide (LPS) removal method reveals the immunomodulatory effect of food proteins. <i>PLoS ONE</i> , <b>2017</b> , 12, e0173778	3-7	41
124	The major peanut allergen Ara h 1 and its cleaved-off N-terminal peptide; possible implications for peanut allergen detection. <i>Journal of Agricultural and Food Chemistry</i> , <b>2004</b> , 52, 4903-7	5-7	40
123	STUDY OF THE OXIDATION OF RESVERATROL CATALYZED BY POLYPHENOL OXTOASE. EFFECT OF POLYPHENOL OXIDASE, LACCASE AND PEROXIDASE ON THE ANTIRADICAL CAPACITY OF RESVERATROL. <i>Journal of Food Biochemistry</i> , <b>2000</b> , 24, 225-250	3-3	40
122	WLIP, a lipodepsipeptide of <i>Pseudomonas fluorescens</i> as inhibitor of the symptoms of the brown blotch disease of <i>Agaricus bisporus</i> . <i>Journal of Applied Microbiology</i> , <b>1999</b> , 86, 635-641	4-7	40
121	Effect of olive mill waste (OMW) supplementation to Oyster mushrooms substrates on the cultivation parameters and fruiting bodies quality. <i>International Biodeterioration and Biodegradation</i> , <b>2010</b> , 64, 638-645	4-8	38
120	Tyrosinase activity and isoform composition in separate tissues during development of <i>Agaricus bisporus</i> fruit bodies. <i>Mycological Research</i> , <b>1999</b> , 103, 413-418		38
119	Isolation, purification, and cytotoxicity of 5-methoxypodophyllotoxin, a lignan from a root culture of <i>Linum flavum</i> . <i>Journal of Natural Products</i> , <b>1992</b> , 55, 102-10	4-9	38
118	Biochemical and functional characterization of recombinant fungal immunomodulatory proteins (rFIPs). <i>International Immunopharmacology</i> , <b>2013</b> , 15, 167-75	5-8	34
117	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. <i>Plant Cell, Tissue and Organ Culture</i> , <b>1993</b> , 33, 259-264	2-7	34
116	Beyond Heat Stress: Intestinal Integrity Disruption and Mechanism-Based Intervention Strategies. <i>Nutrients</i> , <b>2020</b> , 12,	6-7	31
115	High molecular weight glucan of the culinary medicinal mushroom <i>Agaricus bisporus</i> is an alpha-glucan that forms complexes with low molecular weight galactan. <i>Molecules</i> , <b>2010</b> , 15, 5818-30	4-8	31
114	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> , <b>2007</b> , 51, 1527-36	5-9	31
113	Large-Scale Recombinant Expression and Purification of Human Tyrosinase Suitable for Structural Studies. <i>PLoS ONE</i> , <b>2016</b> , 11, e0161697	3-7	30
112	The low-isoelectric point tyrosinase of <i>Agaricus bisporus</i> may be a glycoprotein. <i>Phytochemistry</i> , <b>1994</b> , 35, 573-577	4	29

111	Mitochondrial ATP Depletion Disrupts Caco-2 Monolayer Integrity and Internalizes Claudin 7. <i>Frontiers in Physiology</i> , <b>2017</b> , 8, 794	4.6	28
110	Occurrence of 5-methoxypodophyllotoxin in plants, cell cultures and regenerated plants of <i>Linum flavum</i> . <i>Plant Cell, Tissue and Organ Culture</i> , <b>1990</b> , 23, 93-100	2.7	28
109	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> , <b>2016</b> , 7, 239-49	6.1	27
108	Multicentre Double-Blind Placebo-Controlled Food Challenge Study in Children Sensitised to Cashew Nut. <i>PLoS ONE</i> , <b>2016</b> , 11, e0151055	3.7	27
107	Immunomodulatory activity of protein hydrolysates derived from <i>Virgibacillus halodenitrificans</i> SK1-3-7 proteinase. <i>Food Chemistry</i> , <b>2017</b> , 224, 320-328	8.5	25
106	Anti-inflammatory activity of the basolateral fraction of Caco-2 cells exposed to a rosemary supercritical extract. <i>Journal of Functional Foods</i> , <b>2015</b> , 13, 384-390	5.1	25
105	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> , <b>2007</b> , 103, 94-100	8.5	24
104	Long Chain Polyunsaturated Fatty Acids (LCPUFAs) in the Prevention of Food Allergy. <i>Frontiers in Immunology</i> , <b>2019</b> , 10, 1118	8.4	23
103	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> , <b>2013</b> , 61, 8224-31	5.7	23
102	The effect of endurance exercise on intestinal integrity in well-trained healthy men. <i>Physiological Reports</i> , <b>2016</b> , 4, e12994	2.6	23
101	Immunomodulation by Processed Animal Feed: The Role of Maillard Reaction Products and Advanced Glycation End-Products (AGEs). <i>Frontiers in Immunology</i> , <b>2018</b> , 9, 2088	8.4	23
100	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> , <b>2016</b> , 64, 1191-201	5.7	22
99	Attenuates -Induced Stress of Epithelial Cells by Modulating Tight-Junction Genes and Cytokine Responses. <i>Frontiers in Microbiology</i> , <b>2018</b> , 9, 1439	5.7	22
98	Impact of (bio)chemical and physical procedures on food allergen stability. <i>Allergy: European Journal of Allergy and Clinical Immunology</i> , <b>2001</b> , 56 Suppl 67, 52-5	9.3	22
97	Characterization of tyrosinase from the cap flesh of portabella mushrooms. <i>Journal of Agricultural and Food Chemistry</i> , <b>1999</b> , 47, 374-8	5.7	22
96	Consumption of $\beta$ glucans to spice up T cell treatment of tumors: a review. <i>Expert Opinion on Biological Therapy</i> , <b>2018</b> , 18, 1023-1040	5.4	22
95	Adaptation of exercise-induced stress in well-trained healthy young men. <i>Experimental Physiology</i> , <b>2017</b> , 102, 86-99	2.4	21
94	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> , <b>2011</b> , 21, 135-45	4.4	21

93	Lactobacillus strains differentially modulate cytokine production by hPBMC from pollen-allergic patients. <i>FEMS Immunology and Medical Microbiology</i> , <b>2011</b> , 61, 28-40		21
92	Low percentage of clinically relevant pistachio nut and mango co-sensitisation in cashew nut sensitised children. <i>Clinical and Translational Allergy</i> , <b>2017</b> , 7, 8	5.2	20
91	Protein transport across the small intestine in food allergy. <i>Molecular Nutrition and Food Research</i> , <b>2014</b> , 58, 194-205	5.9	20
90	The impact of dietary long-chain polyunsaturated fatty acids on respiratory illness in infants and children. <i>Current Allergy and Asthma Reports</i> , <b>2012</b> , 12, 564-73	5.6	20
89	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> , <b>2001</b> , 58, 95-99	2.6	20
88	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. <i>Clinical and Translational Allergy</i> , <b>2017</b> , 7, 13	5.2	19
87	Kinetics of activation of latent mushroom ( <i>Agaricus bisporus</i> ) tyrosinase by benzyl alcohol. <i>Journal of Agricultural and Food Chemistry</i> , <b>1999</b> , 47, 3503-8	5.7	19
86	sIgE Ana o 1, 2 and 3 accurately distinguish tolerant from allergic children sensitized to cashew nuts. <i>Clinical and Experimental Allergy</i> , <b>2017</b> , 47, 113-120	4.1	18
85	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> , <b>2016</b> , 64, 6477-86	5.7	18
84	Detection of peanut allergen in human blood after consumption of peanuts is skewed by endogenous immunoglobulins. <i>Journal of Immunological Methods</i> , <b>2017</b> , 440, 52-57	2.5	17
83	Agaritin from <i>Agaricus bisporus</i> is capable of preventing melanin formation. <i>Phytochemistry</i> , <b>1999</b> , 50, 555-563	4	17
82	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> , <b>1988</b> , 13, 15-26	2.7	17
81	Production of L-DOPA by cell suspension cultures of <i>Mucuna pruriens</i> . <i>Plant Cell, Tissue and Organ Culture</i> , <b>1985</b> , 4, 61-73	2.7	17
80	Filamentous and polyhedral virus-like particles in <i>Boletus edulis</i> . <i>European Journal of Plant Pathology</i> , <b>1975</b> , 81, 102-106		17
79	IgE Cross-Reactivity of Cashew Nut Allergens. <i>International Archives of Allergy and Immunology</i> , <b>2019</b> , 178, 19-32	3.7	17
78	Partial Purification and Characterization of Pectin Methylesterase from Green Beans ( <i>Phaseolus vulgaris</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , <b>1997</b> , 45, 572-577	5.7	16
77	Discoloration and tyrosinase activity in <i>Agaricus bisporus</i> fruit bodies infected with various pathogens. <i>Mycological Research</i> , <b>2000</b> , 104, 351-356		16
76	Production of L-DOPA by cell suspension cultures of <i>Mucuna pruriens</i> . <i>Plant Cell, Tissue and Organ Culture</i> , <b>1985</b> , 4, 75-82	2.7	16

75	Endurance Exercise Increases Intestinal Uptake of the Peanut Allergen Ara h 6 after Peanut Consumption in Humans. <i>Nutrients</i> , <b>2017</b> , 9,	6.7	15
74	Kinetic study of the oxidation of gamma-L-glutaminyL-4-hydroxybenzene catalyzed by mushroom ( <i>Agaricus bisporus</i> ) tyrosinase. <i>Journal of Agricultural and Food Chemistry</i> , <b>1999</b> , 47, 3495-502	5.7	15
73	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> , <b>2019</b> , 54, 696-704	3.8	15
72	The effect of low vs. high temperature dry heating on solubility and digestibility of cow's milk protein. <i>Food Hydrocolloids</i> , <b>2020</b> , 109, 106098	10.6	14
71	Cross-reactivity between peanut and lupin proteins. <i>Food Chemistry</i> , <b>2011</b> , 126, 902-910	8.5	14
70	IgE component-resolved allergen profile and clinical symptoms in soy and peanut allergic patients. <i>Allergy: European Journal of Allergy and Clinical Immunology</i> , <b>2011</b> , 66, 1125-7	9.3	13
69	Hydrophobicity and aggregation, but not glycation, are key determinants for uptake of thermally processed $\beta$ lactoglobulin by THP-1 macrophages. <i>Food Research International</i> , <b>2019</b> , 120, 102-113	7	12
68	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> , <b>1999</b> , 55, 21-28	2.6	12
67	Current Understanding of the Structure and Function of Fungal Immunomodulatory Proteins. <i>Frontiers in Nutrition</i> , <b>2020</b> , 7, 132	6.2	12
66	Curdlan, zymosan and a yeast-derived $\beta$ glucan reshape tumor-associated macrophages into producers of inflammatory chemo-attractants. <i>Cancer Immunology, Immunotherapy</i> , <b>2021</b> , 70, 547-561	7.4	12
65	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> , <b>2019</b> , 60, 1-11	3.6	11
64	Differential Effects of Dry vs. Wet Heating of $\beta$ lactoglobulin on Formation of sRAGE Binding Ligands and sIgE Epitope Recognition. <i>Nutrients</i> , <b>2019</b> , 11,	6.7	11
63	A new method to apply and quantify bruising sensitivity of button mushrooms. <i>LWT - Food Science and Technology</i> , <b>2012</b> , 47, 308-314	5.4	11
62	Novel foods and allergy: Regulations and risk-benefit assessment. <i>Food Control</i> , <b>2011</b> , 22, 143-157	6.2	11
61	Microbiological effects of olive mill waste addition to substrates for <i>Pleurotus pulmonarius</i> cultivation. <i>International Biodeterioration and Biodegradation</i> , <b>2006</b> , 57, 37-44	4.8	11
60	The oxidation of l-ascorbic acid catalysed by pear tyrosinase. <i>Physiologia Plantarum</i> , <b>2000</b> , 109, 1-6	4.6	11
59	Water-Soluble Polysaccharide Extracts from the Oyster Culinary-Medicinal Mushroom <i>Pleurotus ostreatus</i> ( <i>Agaricomycetes</i> ) with HMGR Inhibitory Activity. <i>International Journal of Medicinal Mushrooms</i> , <b>2017</b> , 19, 879-892	1.3	11
58	Mechanisms Underlying the Skin-Gut Cross Talk in the Development of IgE-Mediated Food Allergy. <i>Nutrients</i> , <b>2020</b> , 12,	6.7	11



57	Macrophages treated with non-digestible polysaccharides reveal a transcriptionally unique phenotype. <i>Journal of Functional Foods</i> , <b>2017</b> , 36, 280-289	5.1	10
56	Induction of phenoloxidase in cell suspension cultures of <i>Mucuna pruriens</i> L. : Effects on accumulation of L-3,4-dihydroxyphenylalanine and biotransformation capacity. <i>Planta</i> , <b>1985</b> , 165, 264-8	4.7	10
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