

Harry J Wichers

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

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	In Vitro Methodologies to Study the Role of Advanced Glycation End Products (AGEs) in Neurodegeneration.. <i>Nutrients</i> , 2022 , 14,	6.7	1
181	Heat-induced unfolding facilitates plant protein digestibility during in vitro static infant digestion.. <i>Food Chemistry</i> , 2021 , 375, 131878	8.5	1
180	Hypoxia and heat stress affect epithelial integrity in a Caco-2/HT-29 co-culture. <i>Scientific Reports</i> , 2021 , 11, 13186	4.9	7
179	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	7.4	12
178	toxin A-mediated Caco-2 cell barrier damage was attenuated by insect-derived fractions and corresponded to increased gene transcription of cell junctional and proliferation proteins. <i>Food and Function</i> , 2021 , 12, 9248-9260	6.1	1
177	Enhanced Uptake of Processed Bovine β -Lactoglobulin by Antigen Presenting Cells: Identification of Receptors and Implications for Allergenicity. <i>Molecular Nutrition and Food Research</i> , 2021 , 65, e2000834	5.9	3
176	No Glycation Required: Interference of Casein in AGE Receptor Binding Tests. <i>Foods</i> , 2021 , 10,	4.9	1
175	Clostridium perfringens suppressing activity in black soldier fly protein preparations. <i>LWT - Food Science and Technology</i> , 2021 , 149, 111806	5.4	3
174	Specific Polyunsaturated Fatty Acids Can Modulate Human moDC2s and Subsequent Th2 Cytokine Release. <i>Frontiers in Immunology</i> , 2020 , 11, 748	8.4	4
173	Heat treatment of β -Lactoglobulin affects its digestion and translocation in the upper digestive tract. <i>Food Chemistry</i> , 2020 , 330, 127184	8.5	8
172	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	10.6	14
171	Beyond Heat Stress: Intestinal Integrity Disruption and Mechanism-Based Intervention Strategies. <i>Nutrients</i> , 2020 , 12,	6.7	31
170	IgE cross-reactivity measurement of cashew nut, hazelnut and peanut using a novel IMMULITE inhibition method. <i>Clinical Chemistry and Laboratory Medicine</i> , 2020 , 58, 1875-1883	5.9	4
169	Binding of CML-Modified as Well as Heat-Glycated β -Lactoglobulin to Receptors for AGEs Is Determined by Charge and Hydrophobicity. <i>International Journal of Molecular Sciences</i> , 2020 , 21,	6.3	6
168	Identification and in silico bioinformatics analysis of PR10 proteins in cashew nut. <i>Protein Science</i> , 2020 , 29, 1581-1595	6.3	4
167	Phenylthiourea Binding to Human Tyrosinase-Related Protein 1. <i>International Journal of Molecular Sciences</i> , 2020 , 21,	6.3	9
166	A combined microphysiological-computational omics approach in dietary protein evaluation. <i>Npj Science of Food</i> , 2020 , 4, 22	6.3	1

165	In Vitro Studies Toward the Use of Chitin as Nutraceutical: Impact on the Intestinal Epithelium, Macrophages, and Microbiota. <i>Molecular Nutrition and Food Research</i> , 2020 , 64, e2000324	5.9	6
164	Wheat-derived arabinoxylans reduced M2-macrophage functional activity, but enhanced monocyte-recruitment capacity. <i>Food and Function</i> , 2020 , 11, 7073-7083	6.1	5
163	Current Understanding of the Structure and Function of Fungal Immunomodulatory Proteins. <i>Frontiers in Nutrition</i> , 2020 , 7, 132	6.2	12
162	Novel Dietary Proteins Selectively Affect Intestinal Health In Vitro after -Secreted Toxin A Exposure. <i>Nutrients</i> , 2020 , 12,	6.7	1
161	Hydrophobicity drives receptor-mediated uptake of heat-processed proteins by THP-1 macrophages and dendritic cells, but not cytokine responses. <i>PLoS ONE</i> , 2020 , 15, e0236212	3.7	4
160	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,	6.7	4
159	Mechanisms Underlying the Skin-Gut Cross Talk in the Development of IgE-Mediated Food Allergy. <i>Nutrients</i> , 2020 , 12,	6.7	11
158	A THP-1 Cell Line-Based Exploration of Immune Responses Toward Heat-Treated BLG. <i>Frontiers in Nutrition</i> , 2020 , 7, 612397	6.2	1
157	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	15.3	9
156	Long Chain Polyunsaturated Fatty Acids (LCPUFAs) in the Prevention of Food Allergy. <i>Frontiers in Immunology</i> , 2019 , 10, 1118	8.4	23
155	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	3.6	11
154	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	7	12
153	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,	6.7	11
152	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> , 2019 , 116, 16105-16110	11.5	47
151	Beneficial Health Effects of Chitin and Chitosan 2019 , 145-167		5
150	IgE Cross-Reactivity of Cashew Nut Allergens. <i>International Archives of Allergy and Immunology</i> , 2019 , 178, 19-32	3.7	17
149	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	3.8	15
148	Origin and Processing Methods Slightly Affect Allergenic Characteristics of Cashew Nuts (<i>Anacardium occidentale</i>). <i>Journal of Food Science</i> , 2018 , 83, 1153-1164	3.4	3

147	Structure and Function of Human Tyrosinase and Tyrosinase-Related Proteins. <i>Chemistry - A European Journal</i> , 2018 , 24, 47-55	4.8	92
146	Small percentage of anaphylactic reactions treated with epinephrine during food challenges in Dutch children. <i>Annals of Allergy, Asthma and Immunology</i> , 2018 , 120, 300-303	3.2	4
145	The Effect of Tomatine on Gene Expression and Cell Monolayer Integrity in Caco-2. <i>Molecules</i> , 2018 , 23,	4.8	6
144	Attenuates -Induced Stress of Epithelial Cells by Modulating Tight-Junction Genes and Cytokine Responses. <i>Frontiers in Microbiology</i> , 2018 , 9, 1439	5.7	22
143	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,	6.7	9
142	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	5.4	22
141	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	8.4	23
140	Prediction of cashew nut allergy in sensitized children. <i>Pediatric Allergy and Immunology</i> , 2017 , 28, 487-490	4.0	6
139	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	5.2	20
138	Immunomodulatory activity of protein hydrolysates derived from <i>Virgibacillus halodenitrificans</i> SK1-3-7 proteinase. <i>Food Chemistry</i> , 2017 , 224, 320-328	8.5	25
137	Macrophages treated with non-digestible polysaccharides reveal a transcriptionally unique phenotype. <i>Journal of Functional Foods</i> , 2017 , 36, 280-289	5.1	10
136	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> , 2017 , 7, 13	5.2	19
135	Structure of Human Tyrosinase Related Protein 1 Reveals a Binuclear Zinc Active Site Important for Melanogenesis. <i>Angewandte Chemie</i> , 2017 , 129, 9944-9947	3.6	9
134	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	16.4	81
133	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	2.5	17
132	Adaptation of exercise-induced stress in well-trained healthy young men. <i>Experimental Physiology</i> , 2017 , 102, 86-99	2.4	21
131	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	4.1	18
130	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> , 2017 , 220, 190-197	8.5	63

129	Mitochondrial ATP Depletion Disrupts Caco-2 Monolayer Integrity and Internalizes Claudin 7. <i>Frontiers in Physiology</i> , 2017 , 8, 794	4.6	28
128	Endurance Exercise Increases Intestinal Uptake of the Peanut Allergen Ara h 6 after Peanut Consumption in Humans. <i>Nutrients</i> , 2017 , 9,	6.7	15
127	Optimized Triton X-114 assisted lipopolysaccharide (LPS) removal method reveals the immunomodulatory effect of food proteins. <i>PLoS ONE</i> , 2017 , 12, e0173778	3.7	41
126	Water-Soluble Polysaccharide Extracts from the Oyster Culinary-Medicinal Mushroom <i>Pleurotus ostreatus</i> (Agaricomycetes) with HMGCR Inhibitory Activity. <i>International Journal of Medicinal Mushrooms</i> , 2017 , 19, 879-892	1.3	11
125	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, 239-49	6.1	27
124	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, 1191-201	5.7	22
123	Influence of processing and in vitro digestion on the allergic cross-reactivity of three mealworm species. <i>Food Chemistry</i> , 2016 , 196, 1075-83	8.5	62
122	The effect of endurance exercise on intestinal integrity in well-trained healthy men. <i>Physiological Reports</i> , 2016 , 4, e12994	2.6	23
121	Large-Scale Recombinant Expression and Purification of Human Tyrosinase Suitable for Structural Studies. <i>PLoS ONE</i> , 2016 , 11, e0161697	3.7	30
120	Multicentre Double-Blind Placebo-Controlled Food Challenge Study in Children Sensitised to Cashew Nut. <i>PLoS ONE</i> , 2016 , 11, e0151055	3.7	27
119	Crystal structure of recombinant tyrosinase-binding protein MtaL at 1.35 Å resolution. <i>Acta Crystallographica Section F, Structural Biology Communications</i> , 2016 , 72, 244-50	1.1	8
118	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, 6477-86	5.7	18
117	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	4.2	8
116	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	5.1	25
115	Food processing and allergenicity. <i>Food and Chemical Toxicology</i> , 2015 , 80, 223-240	4.7	308
114	Maillard-type neoallergens present in processed soy extract may cause an allergic reaction in soy allergic patients. <i>Clinical and Translational Allergy</i> , 2015 , 5, P21	5.2	8
113	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, 364-73	4.7	93
112	Protein transport across the small intestine in food allergy. <i>Molecular Nutrition and Food Research</i> , 2014 , 58, 194-205	5.9	20

111	THP-1 cell line: an in vitro cell model for immune modulation approach. <i>International Immunopharmacology</i> , 2014 , 23, 37-45	5.8	501
110	Systematic review on cashew nut allergy. <i>Allergy: European Journal of Allergy and Clinical Immunology</i> , 2014 , 69, 692-8	9.3	49
109	Hydrolysates of glycosylated and heat-treated peanut 7S globulin (Ara h 1) modulate human gut microbial proliferation, survival and adhesion. <i>Journal of Applied Microbiology</i> , 2014 , 116, 424-34	4.7	6
108	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> , 2014 , 13, 160	4.4	48
107	Agaricus bisporus and Agaricus brasiliensis (1-6)-D-glucans show immunostimulatory activity on human THP-1 derived macrophages. <i>Carbohydrate Polymers</i> , 2013 , 94, 91-9	10.3	86
106	Biochemical and functional characterization of recombinant fungal immunomodulatory proteins (rFIPs). <i>International Immunopharmacology</i> , 2013 , 15, 167-75	5.8	34
105	Melanin biosynthesis pathway in Agaricus bisporus mushrooms. <i>Fungal Genetics and Biology</i> , 2013 , 55, 42-53	3.9	59
104	Characterization of polarized THP-1 macrophages and polarizing ability of LPS and food compounds. <i>Food and Function</i> , 2013 , 4, 266-76	6.1	84
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> , 2013 , 61, 8224-31	5.7	23
102	Immunomodulatory effects of mushroom β -glucans 2013 , 416-434		6
101	A new method to apply and quantify bruising sensitivity of button mushrooms. <i>LWT - Food Science and Technology</i> , 2012 , 47, 308-314	5.4	11
100	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, 564-73	5.6	20
99	β -Glucans are involved in immune-modulation of THP-1 macrophages. <i>Molecular Nutrition and Food Research</i> , 2012 , 56, 822-33	5.9	63
98	Effect of heat treatment on the potential allergenicity and conformational structure of egg allergen ovomucoid. <i>Food Chemistry</i> , 2012 , 131, 603-610	8.5	74
97	Influence of Food Processing, Digestion and the Food Matrix on Allergenicity & Cellular Measures of Allergenicity. <i>Advanced Topics in Science and Technology in China</i> , 2012 , 203-227	0.2	4
96	β -Glucans are involved in immune-modulation of THP-1 macrophages. <i>Molecular Nutrition and Food Research</i> , 2012 , n/a-n/a	5.9	1
95	Crystal structure of Agaricus bisporus mushroom tyrosinase: identity of the tetramer subunits and interaction with tropolone. <i>Biochemistry</i> , 2011 , 50, 5477-86	3.2	524
94	Novel foods and allergy: Regulations and risk-benefit assessment. <i>Food Control</i> , 2011 , 22, 143-157	6.2	11

93	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, 135-45	4.4	21
92	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, 1125-7	9.3	13
91	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, 1631-42	4.1	72
90	Lactobacillus strains differentially modulate cytokine production by hPBMC from pollen-allergic patients. <i>FEMS Immunology and Medical Microbiology</i> , 2011 , 61, 28-40		21
89	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	4.7	76
88	Boiling peanut Ara h 1 results in the formation of aggregates with reduced allergenicity. <i>Molecular Nutrition and Food Research</i> , 2011 , 55, 1887-94	5.9	88
87	Cross-reactivity between peanut and lupin proteins. <i>Food Chemistry</i> , 2011 , 126, 902-910	8.5	14
86	Impact of Maillard reaction on immunoreactivity and allergenicity of the hazelnut allergen Cor a 11. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 7163-71	5.7	49
85	Ligninolytic enzymes activities of Oyster mushrooms cultivated on OMW (olive mill waste) supplemented media, spawn and substrates. <i>International Biodeterioration and Biodegradation</i> , 2011 , 65, 285-293	4.8	9
84	Effect of heating and glycation on the allergenicity of 2S albumins (Ara h 2/6) from peanut. <i>PLoS ONE</i> , 2011 , 6, e23998	3.7	83
83	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> , 2010 , 59, 60-70		42
82	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> , 2010 , 15, 5818-30	4.8	31
81	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, 254-61	6.1	171
80	Stakeholder and consumer views regarding novel hypoallergenic foods. <i>British Food Journal</i> , 2010 , 112, 949-961	2.8	6
79	Thermodynamic characterization of the PR-10 allergens Bet v 1, Api g 1 and Dau c 1 and pH-dependence of nApi g 1 and nDau c 1. <i>Food Chemistry</i> , 2010 , 119, 241-248	8.5	9
78	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> , 2010 , 64, 638-645	4.8	38
77	Immunomodulation by food: promising concept for mitigating allergic disease?. <i>Analytical and Bioanalytical Chemistry</i> , 2009 , 395, 37-45	4.4	61
76	Immunomodulatory capacity of fungal proteins on the cytokine production of human peripheral blood mononuclear cells. <i>International Immunopharmacology</i> , 2008 , 8, 1124-33	5.8	57

75	Intrahepatic CD8(+) lymphocyte trapping during tolerance induction using mushroom derived formulations: a possible role for liver in tolerance induction. <i>World Journal of Gastroenterology</i> , 2008 , 14, 3872-8	5.6	5
74	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, 1527-36	5.9	31
73	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	8.5	24
72	Screening of free radical scavenging capacity and antioxidant activities of Rosmarinus officinalis extracts with focus on location and harvesting times. <i>European Food Research and Technology</i> , 2007 , 224, 443-451	3.4	43
71	Minimal processing and the allergenic properties of food 2007 , 190-203		
70	Novel peptides with tyrosinase inhibitory activity. <i>Peptides</i> , 2007 , 28, 485-95	3.8	129
69	Improvement of lipoxygenase inhibition by octapeptides. <i>Peptides</i> , 2007 , 28, 2268-75	3.8	9
68	Identification of lipoxygenase inhibitory peptides from beta-casein by using SPOT synthesis. <i>ChemBioChem</i> , 2006 , 7, 743-7	3.8	4
67	Identification of Lipoxygenase Inhibitory Peptides from ECasein by Using SPOT Synthesis. <i>ChemBioChem</i> , 2006 , 7, 865-865	3.8	
66	Novel foods and food allergies: A review of the issues. <i>Trends in Food Science and Technology</i> , 2006 , 17, 289-299	15.3	46
65	Identification of Antioxidant Peptides using SPOT Synthesis 2006 , 740-741		
64	Microbiological effects of olive mill waste addition to substrates for Pleurotus pulmonarius cultivation. <i>International Biodeterioration and Biodegradation</i> , 2006 , 57, 37-44	4.8	11
63	Antiinflammatory and immunomodulating properties of fungal metabolites. <i>Mediators of Inflammation</i> , 2005 , 2005, 63-80	4.3	210
62	Controlling the texture of fruit and vegetables: the role of oxidising enzymes 2004 , 295-320		1
61	Processing approaches to reducing allergenicity in proteins 2004 , 396-418		3
60	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> , 2004 , 52, 4903-7	5.7	40
59	Cloning, expression and characterisation of two tyrosinase cDNAs from Agaricus bisporus. <i>Applied Microbiology and Biotechnology</i> , 2003 , 61, 336-41	5.7	83
58	Food allergens of plant origin—their molecular and evolutionary relationships. <i>Trends in Food Science and Technology</i> , 2003 , 14, 145-156	15.3	82

57	Impact of (bio)chemical and physical procedures on food allergen stability. <i>Allergy: European Journal of Allergy and Clinical Immunology</i> , 2001 , 56 Suppl 67, 52-5	9.3	22
56	Effect of captopril on mushroom tyrosinase activity in vitro. <i>BBA - Proteins and Proteomics</i> , 2001 , 1544, 289-300		56
55	Synthesis of the antioxidant hydroxytyrosol using tyrosinase as biocatalyst. <i>Journal of Agricultural and Food Chemistry</i> , 2001 , 49, 1187-93	5.7	119
54	Caseins and casein hydrolysates. 1. Lipoxygenase inhibitory properties. <i>Journal of Agricultural and Food Chemistry</i> , 2001 , 49, 287-94	5.7	103
53	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	2.6	20
52	Caseins and casein hydrolysates. 2. Antioxidative properties and relevance to lipoxygenase inhibition. <i>Journal of Agricultural and Food Chemistry</i> , 2001 , 49, 295-302	5.7	242
51	Oleuropein and related compounds. <i>Journal of the Science of Food and Agriculture</i> , 2000 , 80, 1013-1023	4.3	290
50	An easy and fast test to compare total free radical scavenger capacity of foodstuffs. <i>Phytochemical Analysis</i> , 2000 , 11, 330-338	3.4	157
49	The oxidation of l-ascorbic acid catalysed by pear tyrosinase. <i>Physiologia Plantarum</i> , 2000 , 109, 1-6	4.6	11
48	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> , 2000 , 24, 225-250	3.3	40
47	Discoloration and tyrosinase activity in <i>Agaricus bisporus</i> fruit bodies infected with various pathogens. <i>Mycological Research</i> , 2000 , 104, 351-356		16
46	Anthocyanin-based natural colorants: a new source of antiradical activity for foodstuff. <i>Journal of Agricultural and Food Chemistry</i> , 2000 , 48, 1588-92	5.7	202
45	FOOD: Fungus on Orbit Demonstration 2000 ,		1
44	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, 648-56	5.7	476
43	Agaritinone from <i>Agaricus bisporus</i> is capable of preventing melanin formation. <i>Phytochemistry</i> , 1999 , 50, 555-563	4	17
42	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> , 1999 , 86, 635-641	4.7	40
41	Biochemical and physiological aspects of brown blotch disease of <i>Agaricus bisporus</i> . <i>FEMS Microbiology Reviews</i> , 1999 , 23, 591-614	15.1	111
40	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> , 1999 , 154, 697-702	3.6	49

39	Slow-binding inhibition of mushroom (<i>Agaricus bisporus</i>) tyrosinase isoforms by tropolone. <i>Journal of Agricultural and Food Chemistry</i> , 1999 , 47, 2638-44	5.7	98
38	Tyrosinase activity and isoform composition in separate tissues during development of <i>Agaricus bisporus</i> fruit bodies. <i>Mycological Research</i> , 1999 , 103, 413-418		38
37	Kinetics of activation of latent mushroom (<i>Agaricus bisporus</i>) tyrosinase by benzyl alcohol. <i>Journal of Agricultural and Food Chemistry</i> , 1999 , 47, 3503-8	5.7	19
36	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, 3518-25	5.7	80
35	Kinetic study of the oxidation of gamma-L-glutamyl-4-hydroxybenzene catalyzed by mushroom (<i>Agaricus bisporus</i>) tyrosinase. <i>Journal of Agricultural and Food Chemistry</i> , 1999 , 47, 3495-502	5.7	15
34	Characterization of tyrosinase from the cap flesh of portabella mushrooms. <i>Journal of Agricultural and Food Chemistry</i> , 1999 , 47, 374-8	5.7	22
33	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> , 1999 , 47, 3509-17	5.7	46
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