Sara BenedÃ©

List of Publications by Year
in descending order

Source: https://exaly.com/author-pdf/6840125/publications.pdf

Version: 2024-02-01

45 papers	1,128 citations	430874 18 h-index	414414 32 g-index
47 all docs	47 docs citations	47 times ranked	1600 citing authors

#	Article	IF	Citations
1	Skin exposure promotes a Th2-dependent sensitization to peanut allergens. Journal of Clinical Investigation, 2014, 124, 4965-4975.	8.2	181
2	Are Physicochemical Properties Shaping the Allergenic Potency of Plant Allergens?. Clinical Reviews in Allergy and Immunology, 2022, 62, 37-63.	6.5	99
3	Effect of Processing Technologies on the Allergenicity of Food Products. Critical Reviews in Food Science and Nutrition, 2015, 55, 1902-1917.	10.3	95
4	Are Physicochemical Properties Shaping the Allergenic Potency of Animal Allergens?. Clinical Reviews in Allergy and Immunology, 2022, 62, 1-36.	6.5	86
5	Egg proteins as allergens and the effects of the food matrix and processing. Food and Function, 2015, 6, 694-713.	4.6	67
6	The rise of food allergy: Environmental factors and emerging treatments. EBioMedicine, 2016, 7, 27-34.	6.1	61
7	Chicken Egg Proteins and Derived Peptides with Antioxidant Properties. Foods, 2020, 9, 735.	4.3	44
8	In vitro digestibility of bovine Î²-casein with simulated and human oral and gastrointestinal fluids. Identification and IgE-reactivity of the resultant peptides. Food Chemistry, 2014, 143, 514-521.	8.2	37
9	Profilin-mediated food-induced allergic reactions are associated with oral epithelial remodeling. Journal of Allergy and Clinical Immunology, 2019, 143, 681-690.e1.	2.9	35
10	Immunological behavior of in vitro digested eggâ€white lysozyme. Molecular Nutrition and Food Research, 2014, 58, 614-624.	3.3	34
11	Identification of IgE-Binding Peptides in Hen Egg Ovalbumin Digested in Vitro with Human and Simulated Gastroduodenal Fluids. Journal of Agricultural and Food Chemistry, 2014, 62, 152-158.	5.2	31
12	Mapping of IgE epitopes in in vitro gastroduodenal digests of Î²-lactoglobulin produced with human and simulated fluids. Food Research International, 2014, 62, 1127-1133.	6.2	29
13	Fast amperometric immunoplatform for ovomucoid traces determination in fresh and baked foods. Sensors and Actuators B: Chemical, 2018, 265, 421-428.	7.8	29
14	Mast cell heterogeneity underlies different manifestations of food allergy in mice. PLoS ONE, 2018, 13, e0190453.	2.5	28
15	Influence of the Carbohydrate Moieties on the Immunoreactivity and Digestibility of the Egg Allergen Ovomucoid. PLoS ONE, 2013, 8, e80810.	2.5	28
16	Epitopes resistance to the simulated gastrointestinal digestion of Î²-lactoglobulin submitted to two-step enzymatic modification. Food Research International, 2015, 72, 191-197.	6.2	24
17	Direct PCR-free electrochemical biosensing of plant-food derived nucleic acids in genomic DNA extracts. Application to the determination of the key allergen Sola l 7 in tomato seeds. Biosensors and Bioelectronics, 2019, 137, 171-177.	10.1	21
18	Disposable Amperometric Immunosensor for the Detection of Adulteration in Milk through Single or Multiplexed Determination of Bovine, Ovine, or Caprine Immunoglobulins G. Analytical Chemistry, 2019, 91, 11266-11274.	6.5	20

#	Article	IF	Citations
19	Delineation of the Olive Pollen Proteome and Its Allergenome Unmasks Cyclophilin as a Relevant Cross-Reactive Allergen. Journal of Proteome Research, 2019, 18, 3052-3066.	3.7	20
20	Airway Epithelium Plays a Leading Role in the Complex Framework Underlying Respiratory Allergy. Journal of Investigational Allergology and Clinical Immunology, 2017, 27, 346-355.	1.3	18
21	Applying the adverse outcome pathway (AOP) for food sensitization to support in vitro testing strategies. Trends in Food Science and Technology, 2019, 85, 307-319.	15.1	16
22	Peptide Glycodendrimers as Potential Vaccines for Olive Pollen Allergy. Molecular Pharmaceutics, 2020, 17, 827-836.	4.6	15
23	New applications of advanced instrumental techniques for the characterization of food allergenic proteins. Critical Reviews in Food Science and Nutrition, 2022, 62, 8686-8702.	10.3	9
24	Immune Characterization of Bone Marrow-Derived Models of Mucosal and Connective Tissue Mast Cells. Allergy, Asthma and Immunology Research, 2018, 10, 268.	2.9	8
25	A recombinant isoform of the Ole e 7 olive pollen allergen assembled by de novo mass spectrometry retains the allergenic ability of the natural allergen. Journal of Proteomics, 2018, 187, 39-46.	2.4	8
26	New insights into the sensitization to nonspecific lipid transfer proteins from pollen and food: New role of allergen Ole e 7. Allergy: European Journal of Allergy and Clinical Immunology, 2020, 75, 798-807.	5.7	8
27	Ultrasensitive detection of soy traces by immunosensing of glycinin and Î²-conglycinin at disposable electrochemical platforms. Talanta, 2022, 241, 123226.	5.5	8
28	IgE-Reactivity Pattern of Tomato Seed and Peel Nonspecific Lipid-Transfer Proteins after in Vitro Gastrointestinal Digestion. Journal of Agricultural and Food Chemistry, 2021, 69, 3511-3518.	5.2	7
29	Applications of Mouse Models to the Study of Food Allergy. Methods in Molecular Biology, 2021, 2223, 1-17.	0.9	7
30	Anaphylaxis Induced by a Drug Containing Lysozyme and Papain: Influence of Papain on the IgE Response. International Archives of Allergy and Immunology, 2014, 165, 83-90.	2.1	6
31	Seed storage 2S albumins are predictive indicators of exclusive Anacardiaceae crossâ€reactivity. Clinical and Experimental Allergy, 2019, 49, 545-549.	2.9	6
32	Allium porrum Extract Decreases Effector Cell Degranulation and Modulates Airway Epithelial Cell Function. Nutrients, 2019, 11, 1303.	4.1	5
33	Demonstration of distinct pathways of mast cellâ€dependent inhibition of Treg generation using murine bone marrowâ€derived mast cells. Allergy: European Journal of Allergy and Clinical Immunology, 2020, 75, 2088-2091.	5.7	5
34	Comparative metabolomics analysis of bronchial epithelium during barrier establishment after allergen exposure. Clinical and Translational Allergy, 2021, 11, e12051.	3.2	5
35	IgE Epitope Mapping Using Peptide Microarray Immunoassay. Methods in Molecular Biology, 2016, 1352, 251-261.	0.9	4
36	Multifactorial Modulation of Food-Induced Anaphylaxis. Frontiers in Immunology, 2017, 8, 552.	4.8	4

#	Article	IF	Citations
37	Food Allergy: Etiology, Allergens, and Analytical Strategies. , 2021, , 175-196.		4
38	In vitro simulated semi-dynamic gastrointestinal digestion: evaluation of the effects of processing on whey proteins digestibility and allergenicity. Food and Function, 2022, 13, 1593-1602.	4.6	4
39	Der p 1-based immunotoxin as potential tool for the treatment of dust mite respiratory allergy. Scientific Reports, 2020, 10, 12255.	3.3	3
40	Nanoarchitectures for efficient IgE crossâ€linking on effector cells to study amoxicillin allergy. Allergy: European Journal of Allergy and Clinical Immunology, 2021, 76, 3183-3193.	5.7	3
41	Oral Exposure to House Dust Mite Activates Intestinal Innate Immunity. Foods, 2021, 10, 561.	4.3	2
42	Triacylglycerides and Phospholipids from Egg Yolk Differently Influence the Immunostimulating Properties of Egg White Proteins. Nutrients, 2021, 13, 3301.	4.1	2
43	Assessment of IgE Reactivity of Î²-Casein by Western Blotting After Digestion with Simulated Gastric Fluid. Methods in Molecular Biology, 2017, 1592, 165-175.	0.9	2
44	Desensitization of Different Subsets of Mast Cells Associated with Different Manifestations of Food Allergy. Journal of Allergy and Clinical Immunology, 2016, 137, AB77.	2.9	0
45	Dendritic Nanostructures for Effector Cell Activation to Study Allergic Reactions to Amoxicillin. Journal of Allergy and Clinical Immunology, 2022, 149, AB79.	2.9	0