

Sara Benedi©

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	Are Physicochemical Properties Shaping the Allergenic Potency of Plant Allergens?. <i>Clinical Reviews in Allergy and Immunology</i> , 2022, 62, 37-63.	6.5	99
2	Are Physicochemical Properties Shaping the Allergenic Potency of Animal Allergens?. <i>Clinical Reviews in Allergy and Immunology</i> , 2022, 62, 1-36.	6.5	86
3	New applications of advanced instrumental techniques for the characterization of food allergenic proteins. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 8686-8702.	10.3	9
4	<i>In vitro</i> simulated semi-dynamic gastrointestinal digestion: evaluation of the effects of processing on whey proteins digestibility and allergenicity. <i>Food and Function</i> , 2022, 13, 1593-1602.	4.6	4
5	Dendritic Nanostructures for Effector Cell Activation to Study Allergic Reactions to Amoxicillin. <i>Journal of Allergy and Clinical Immunology</i> , 2022, 149, AB79.	2.9	0
6	Ultrasensitive detection of soy traces by immunosensing of glycinin and β -conglycinin at disposable electrochemical platforms. <i>Talanta</i> , 2022, 241, 123226.	5.5	8
7	Food Allergy: Etiology, Allergens, and Analytical Strategies. , 2021, , 175-196.		4
8	IgE-Reactivity Pattern of Tomato Seed and Peel Nonspecific Lipid-Transfer Proteins after <i>In Vitro</i> Gastrointestinal Digestion. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 3511-3518.	5.2	7
9	Oral Exposure to House Dust Mite Activates Intestinal Innate Immunity. <i>Foods</i> , 2021, 10, 561.	4.3	2
10	Nanoarchitectures for efficient IgE cross-linking on effector cells to study amoxicillin allergy. <i>Allergy: European Journal of Allergy and Clinical Immunology</i> , 2021, 76, 3183-3193.	5.7	3
11	Triacylglycerides and Phospholipids from Egg Yolk Differently Influence the Immunostimulating Properties of Egg White Proteins. <i>Nutrients</i> , 2021, 13, 3301.	4.1	2
12	Comparative metabolomics analysis of bronchial epithelium during barrier establishment after allergen exposure. <i>Clinical and Translational Allergy</i> , 2021, 11, e12051.	3.2	5
13	Applications of Mouse Models to the Study of Food Allergy. <i>Methods in Molecular Biology</i> , 2021, 2223, 1-17.	0.9	7
14	New insights into the sensitization to nonspecific lipid transfer proteins from pollen and food: New role of allergen Ole e 7. <i>Allergy: European Journal of Allergy and Clinical Immunology</i> , 2020, 75, 798-807.	5.7	8
15	Peptide Glycodendrimers as Potential Vaccines for Olive Pollen Allergy. <i>Molecular Pharmaceutics</i> , 2020, 17, 827-836.	4.6	15
16	Der p 1-based immunotoxin as potential tool for the treatment of dust mite respiratory allergy. <i>Scientific Reports</i> , 2020, 10, 12255.	3.3	3
17	Chicken Egg Proteins and Derived Peptides with Antioxidant Properties. <i>Foods</i> , 2020, 9, 735.	4.3	44
18	Demonstration of distinct pathways of mast cell-dependent inhibition of Treg generation using murine bone marrow-derived mast cells. <i>Allergy: European Journal of Allergy and Clinical Immunology</i> , 2020, 75, 2088-2091.	5.7	5

#	ARTICLE	IF	CITATIONS
19	Disposable Amperometric Immunosensor for the Detection of Adulteration in Milk through Single or Multiplexed Determination of Bovine, Ovine, or Caprine Immunoglobulins G. <i>Analytical Chemistry</i> , 2019, 91, 11266-11274.	6.5	20
20	Allium porrum Extract Decreases Effector Cell Degranulation and Modulates Airway Epithelial Cell Function. <i>Nutrients</i> , 2019, 11, 1303.	4.1	5
21	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.	15.1	16
22	Seed storage 2S albumins are predictive indicators of exclusive Anacardiaceae cross-reactivity. <i>Clinical and Experimental Allergy</i> , 2019, 49, 545-549.	2.9	6
23	Delineation of the Olive Pollen Proteome and Its Allergenome Unmasks Cyclophilin as a Relevant Cross-Reactive Allergen. <i>Journal of Proteome Research</i> , 2019, 18, 3052-3066.	3.7	20
24	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. <i>Biosensors and Bioelectronics</i> , 2019, 137, 171-177.	10.1	21
25	Profilin-mediated food-induced allergic reactions are associated with oral epithelial remodeling. <i>Journal of Allergy and Clinical Immunology</i> , 2019, 143, 681-690.e1.	2.9	35
26	Fast amperometric immunoplatfom for ovomucoid traces determination in fresh and baked foods. <i>Sensors and Actuators B: Chemical</i> , 2018, 265, 421-428.	7.8	29
27	Immune Characterization of Bone Marrow-Derived Models of Mucosal and Connective Tissue Mast Cells. <i>Allergy, Asthma and Immunology Research</i> , 2018, 10, 268.	2.9	8
28	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. <i>Journal of Proteomics</i> , 2018, 187, 39-46.	2.4	8
29	Mast cell heterogeneity underlies different manifestations of food allergy in mice. <i>PLoS ONE</i> , 2018, 13, e0190453.	2.5	28
30	Airway Epithelium Plays a Leading Role in the Complex Framework Underlying Respiratory Allergy. <i>Journal of Investigational Allergology and Clinical Immunology</i> , 2017, 27, 346-355.	1.3	18
31	Multifactorial Modulation of Food-Induced Anaphylaxis. <i>Frontiers in Immunology</i> , 2017, 8, 552.	4.8	4
32	Assessment of IgE Reactivity of β -Casein by Western Blotting After Digestion with Simulated Gastric Fluid. <i>Methods in Molecular Biology</i> , 2017, 1592, 165-175.	0.9	2
33	Desensitization of Different Subsets of Mast Cells Associated with Different Manifestations of Food Allergy. <i>Journal of Allergy and Clinical Immunology</i> , 2016, 137, AB77.	2.9	0
34	The rise of food allergy: Environmental factors and emerging treatments. <i>EBioMedicine</i> , 2016, 7, 27-34.	6.1	61
35	IgE Epitope Mapping Using Peptide Microarray Immunoassay. <i>Methods in Molecular Biology</i> , 2016, 1352, 251-261.	0.9	4
36	Egg proteins as allergens and the effects of the food matrix and processing. <i>Food and Function</i> , 2015, 6, 694-713.	4.6	67

#	ARTICLE	IF	CITATIONS
37	Epitopes resistance to the simulated gastrointestinal digestion of β -lactoglobulin submitted to two-step enzymatic modification. <i>Food Research International</i> , 2015, 72, 191-197.	6.2	24
38	Effect of Processing Technologies on the Allergenicity of Food Products. <i>Critical Reviews in Food Science and Nutrition</i> , 2015, 55, 1902-1917.	10.3	95
39	Skin exposure promotes a Th2-dependent sensitization to peanut allergens. <i>Journal of Clinical Investigation</i> , 2014, 124, 4965-4975.	8.2	181
40	Immunological behavior of in vitro digested egg white lysozyme. <i>Molecular Nutrition and Food Research</i> , 2014, 58, 614-624.	3.3	34
41	Anaphylaxis Induced by a Drug Containing Lysozyme and Papain: Influence of Papain on the IgE Response. <i>International Archives of Allergy and Immunology</i> , 2014, 165, 83-90.	2.1	6
42	Identification of IgE-Binding Peptides in Hen Egg Ovalbumin Digested in Vitro with Human and Simulated Gastrointestinal Fluids. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 152-158.	5.2	31
43	In vitro digestibility of bovine β -casein with simulated and human oral and gastrointestinal fluids. Identification and IgE-reactivity of the resultant peptides. <i>Food Chemistry</i> , 2014, 143, 514-521.	8.2	37
44	Mapping of IgE epitopes in in vitro gastrointestinal digests of β -lactoglobulin produced with human and simulated fluids. <i>Food Research International</i> , 2014, 62, 1127-1133.	6.2	29
45	Influence of the Carbohydrate Moieties on the Immunoreactivity and Digestibility of the Egg Allergen Ovomuroid. <i>PLoS ONE</i> , 2013, 8, e80810.	2.5	28