

Ivana Prodic

List of Publications by Year in descending order

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9
papers

557
citations

1163117
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docs citations

9
times ranked

820
citing authors

#	ARTICLE	IF	CITATIONS
1	Delivery of Epigallocatechin-3-Gallate by Bovine Alpha-Lactalbumin Based on Their Non-covalent Interactions. , 2019, , 118-124.		0
2	Thermal Processing of Peanut Grains Impairs Their Mimicked Gastrointestinal Digestion While Downstream Defatting Treatments Affect Digestomic Profiles. Foods, 2019, 8, 463.	4.3	9
3	In-depth quantitative profiling of post-translational modifications of Timothy grass pollen allergome in relation to environmental oxidative stress. Environment International, 2019, 126, 644-658.	10.0	14
4	Influence of peanut matrix on stability of allergens in gastric simulated digesta: 2S albumins are main contributors to the IgE reactivity of short digestion-resistant peptides. Clinical and Experimental Allergy, 2018, 48, 731-740.	2.9	40
5	Antioxidative capacity and binding affinity of the complex of green tea catechin and beta-lactoglobulin glycosylated by the Maillard reaction. Food Chemistry, 2017, 232, 744-752.	8.2	35
6	Noncovalent interactions of bovine β -lactalbumin with green tea polyphenol, epigallocatechin-3-gallate. Food Hydrocolloids, 2016, 61, 241-250.	10.7	106
7	Binding affinity between dietary polyphenols and β -lactoglobulin negatively correlates with the protein susceptibility to digestion and total antioxidant activity of complexes formed. Food Chemistry, 2013, 136, 1263-1271.	8.2	194
8	Structure and antioxidant activity of β -lactoglobulin-glycoconjugates obtained by high-intensity-ultrasound-induced Maillard reaction in aqueous model systems under neutral conditions. Food Chemistry, 2013, 138, 590-599.	8.2	109
9	Green tea catechins of food supplements facilitate pepsin digestion of major food allergens, but hampers their digestion if oxidized by phenol oxidase. Journal of Functional Foods, 2012, 4, 650-660.	3.4	50