Tanja Cirkovic Velickovic

List of Publications by Year
in descending order

131 papers	3,797 citations	117625 34 h-index	155660 55 g-index
134 all docs	134 docs citations	134 times ranked	4345 citing authors

#	Article	IF	Citations
1	Binding affinity between dietary polyphenols and Î²-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
2	The determination of phenolic profiles of Serbian unifloral honeys using ultra-high-performance liquid chromatography/high resolution accurate mass spectrometry. Food Chemistry, 2013, 138, 32-40.	8.2	173
3	The Role of Dietary Phenolic Compounds in Protein Digestion and Processing Technologies to Improve Their Antinutritive Properties. Comprehensive Reviews in Food Science and Food Safety, 2018, 17, 82-103.	11.7	168
4	Design of coiled-coil protein-origami cages that self-assemble in vitro and in vivo. Nature Biotechnology, 2017, 35, 1094-1101.	17.5	143
5	Structure and antioxidant activity of Î²-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
6	Isolation and biochemical characterization of a thaumatin-like kiwi allergen. Journal of Allergy and Clinical Immunology, 2002, 110, 805-810.	2.9	108
7	Noncovalent interactions of bovine Î±-lactalbumin with green tea polyphenol, epigalocatechin-3-gallate. Food Hydrocolloids, 2016, 61, 241-250.	10.7	106
8	Are Physicochemical Properties Shaping the Allergenic Potency of Plant Allergens?. Clinical Reviews in Allergy and Immunology, 2022, 62, 37-63.	6.5	99
9	Immediate allergic reactions to cephalosporins and penicillins and their crossâ€reactivity in children. Pediatric Allergy and Immunology, 2005, 16, 341-347.	2.6	88
10	Are Physicochemical Properties Shaping the Allergenic Potency of Animal Allergens?. Clinical Reviews in Allergy and Immunology, 2022, 62, 1-36.	6.5	86
11	Nonâ€immediate hypersensitivity reactions to betaâ€lactam antibiotics in children â€“ our 10â€year experience in allergy workâ€up. Pediatric Allergy and Immunology, 2016, 27, 533-538.	2.6	78
12	Structural changes and allergenic properties of Î²â€lactoglobulin upon exposure to highâ€intensity ultrasound. Molecular Nutrition and Food Research, 2012, 56, 1894-1905.	3.3	75
13	Interactions of epigallo-catechin 3-gallate and ovalbumin, the major allergen of egg white. Food Chemistry, 2014, 164, 36-43.	8.2	73
14	Digestibility and allergenicity assessment of enzymatically crosslinked Î²â€casein. Molecular Nutrition and Food Research, 2010, 54, 1273-1284.	3.3	72
15	Macromolecular crowding conditions enhance glycation and oxidation of whey proteins in ultrasound-induced Maillard reaction. Food Chemistry, 2015, 177, 248-257.	8.2	70
16	Digestibility and allergenicity of Î²-lactoglobulin following laccase-mediated cross-linking in the presence of sour cherry phenolics. Food Chemistry, 2011, 125, 84-91.	8.2	65
17	Conformational stability of digestion-resistant peptides of peanut conglutins reveals the molecular basis of their allergenicity. Scientific Reports, 2016, 6, 29249.	3.3	65
18	A matrix effect in pectin-rich fruits hampers digestion of allergen by pepsin in vivo and in vitro. Clinical and Experimental Allergy, 2007, 37, 764-771.	2.9	62

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19	Immunoproteomics of processed beef proteins reveal novel galactoseâ€Î±â€1,3â€galactoseâ€containing allergens. Allergy: European Journal of Allergy and Clinical Immunology, 2014, 69, 1308-1315.	5.7	61
20	Structural Characterization of the Tetrameric form of the Major Cat Allergen Fel d 1. Journal of Molecular Biology, 2007, 370, 714-727.	4.2	58
21	Changes in Allergenicity of Ovalbumin in Vitro and in Vivo on Conjugation with Quercetin. Journal of Agricultural and Food Chemistry, 2020, 68, 4027-4035.	5.2	55
22	Covalent conjugation with (âˆ’)-epigallo-catechin 3-gallate and chlorogenic acid changes allergenicity and functional properties of Ara h1 from peanut. Food Chemistry, 2020, 331, 127355.	8.2	53
23	Transglucosylation of hydroquinone catalysed by Î±-glucosidase from baker's yeast. Journal of Molecular Catalysis B: Enzymatic, 2005, 35, 142-146.	1.8	50
24	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
25	Tolerability of imipenem in children with IgE-mediated hypersensitivity to penicillins. Journal of Allergy and Clinical Immunology, 2009, 124, 167-169.	2.9	49
26	Cross-Linking of Î²-Lactoglobulin Enhances Allergic Sensitization Through Changes in Cellular Uptake and Processing. Toxicological Sciences, 2014, 140, 224-235.	3.1	49
27	Digestion by pepsin releases biologically active chromopeptides from C-phycocyanin, a blue-colored biliprotein of microalga Spirulina. Journal of Proteomics, 2016, 147, 132-139.	2.4	47
28	Glycation of the Major Milk Allergen Î²â€Lactoglobulin Changes Its Allergenicity by Alterations in Cellular Uptake and Degradation. Molecular Nutrition and Food Research, 2018, 62, e1800341.	3.3	46
29	Reduction and alkylation of peanut allergen isoforms Ara h 2 and Ara h 6; characterization of intermediate- and end products. Biochimica Et Biophysica Acta - Proteins and Proteomics, 2013, 1834, 2832-2842.	2.3	45
30	Current (Food) Allergenic Risk Assessment: Is It Fit for Novel Foods? Status Quo and Identification of Gaps. Molecular Nutrition and Food Research, 2018, 62, 1700278.	3.3	42
31	The cat lipocalin Fel d 7 and its crossâ€reactivity with the dog lipocalin Can f 1. Allergy: European Journal of Allergy and Clinical Immunology, 2016, 71, 1490-1495.	5.7	40
32	Influence of peanut matrix on stability of allergens in gastricâ€simulated digesta: 2S albumins are main contributors to the IgE reactivity of short digestionâ€resistant peptides. Clinical and Experimental Allergy, 2018, 48, 731-740.	2.9	40
33	Allergenomics of the tick Ixodes ricinus reveals important Î±â€Galâ€“carrying IgEâ€binding proteins in red meat allergy. Allergy: European Journal of Allergy and Clinical Immunology, 2020, 75, 217-220.	5.7	37
34	Composition of polyphenol and polyamide compounds in common ragweed (Ambrosia artemisiifolia L.) pollen and sub-pollen particles. Phytochemistry, 2015, 109, 125-132.	2.9	35
35	Stabilization of Human Serum Albumin by the Binding of Phycocyanobilin, a Bioactive Chromophore of Blue-Green Alga Spirulina: Molecular Dynamics and Experimental Study. PLoS ONE, 2016, 11, e0167973.	2.5	35
36	Antioxidative capacity and binding affinity of the complex of green tea catechin and beta-lactoglobulin glycated by the Maillard reaction. Food Chemistry, 2017, 232, 744-752.	8.2	35

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37	Complexes of green tea polyphenol, epigalocatechin-3-gallate, and 2S albumins of peanut. Food Chemistry, 2015, 185, 309-317.	8.2	34
38	Nutritional, functional, and allergenic properties of silkworm pupae. Food Science and Nutrition, 2021, 9, 4655-4665.	3.4	33
39	Characterization and effects of binding of food-derived bioactive phycocyanobilin to bovine serum albumin. Food Chemistry, 2018, 239, 1090-1099.	8.2	32
40	Discrete Hf₁₈ Metalâ€oxo Cluster as a Heterogeneous Nanozyme for Siteâ€Specific Proteolysis. Angewandte Chemie - International Edition, 2020, 59, 9094-9101.	13.8	31
41	Sensitizing potential of enzymatically crossâ€linked peanut proteins in a mouse model of peanut allergy. Molecular Nutrition and Food Research, 2014, 58, 635-646.	3.3	30
42	Allergenic potency of kiwi fruit during fruit development. Food and Agricultural Immunology, 2005, 16, 117-128.	1.4	29
43	Neuroprotection by Taurine and Taurine Analogues. , 2006, 583, 299-306.		29
44	Phycocyanobilin, a bioactive tetrapyrrolic compound of blue-green alga Spirulina, binds with high affinity and competes with bilirubin for binding on human serum albumin. RSC Advances, 2015, 5, 61787-61798.	3.6	28
45	Spirulina Phycobiliproteins as Food Components and Complements. , 0, , .		27
46	Diagnosing multiple drug hypersensitivity in children. Pediatric Allergy and Immunology, 2012, 23, 785-791.	2.6	25
47	Red meat allergic patients have a selective IgE response to the Î±-Gal glycan. Allergy: European Journal of Allergy and Clinical Immunology, 2015, 70, 1497-1500.	5.7	25
48	Subpollen particles are rich carriers of major short ragweed allergens and <scp>NADH</scp> dehydrogenases: quantitative proteomic and allergomic study. Clinical and Experimental Allergy, 2017, 47, 815-828.	2.9	25
49	An International Network for Improving Health Properties of Food by Sharing our Knowledge on the Digestive Process. Food Digestion, 2011, 2, 23-25.	0.9	24
50	Stevensâ€“<scp>J</scp>ohnson syndrome and toxic epidermal necrolysis in children. Pediatric Allergy and Immunology, 2013, 24, 645-649.	2.6	23
51	The anti-cancer activity of green tea, coffee and cocoa extracts on human cervical adenocarcinoma HeLa cells depends on both pro-oxidant and anti-proliferative activities of polyphenols. RSC Advances, 2015, 5, 3260-3268.	3.6	23
52	Physicochemical and immunologic characterization of lowâ€molecularâ€weight allergoids of Dactylis glomerata pollen proteins. Allergy: European Journal of Allergy and Clinical Immunology, 1999, 54, 128-134.	5.7	22
53	Quantification of the thaumatinâ€like kiwi allergen by a monoclonal antibodyâ€based ELISA. Molecular Nutrition and Food Research, 2008, 52, 701-707.	3.3	22
54	One-step method for isolation and purification of native Î²-lactoglobulin from bovine whey. Journal of the Science of Food and Agriculture, 2012, 92, 1432-1440.	3.5	22

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55	The influence of a residual group in low-molecular-weight allergoids of Artemisia vulgaris pollen on their allergenicity, IgE- and IgG-binding properties. Allergy: European Journal of Allergy and Clinical Immunology, 2002, 57, 1013-1020.	5.7	21
56	Acidâ€formed pectin gel delays major incomplete kiwi fruit allergen Act c 1 proteolysis in in vitro gastrointestinal digestion. Journal of the Science of Food and Agriculture, 2009, 89, 8-14.	3.5	21
57	Synthesis of hydroquinone-Î±-glucoside by Î±-glucosidasefrom bakerâ€™s yeast. Biotechnology Letters, 2005, 27, 551-554.	2.2	20
58	Peptidomics of an in vitro digested Î±-Gal carrying protein revealed IgE-reactive peptides. Scientific Reports, 2017, 7, 5201.	3.3	20
59	Expression, purification and immunological characterization of recombinant nucleocapsid protein fragment from SARS-CoV-2. Virology, 2021, 557, 15-22.	2.4	20
60	Type-I hypersensitivity to ceftriaxone and cross-reactivity with cefalexin and ampicillin. Allergy: European Journal of Allergy and Clinical Immunology, 2003, 58, 537-538.	5.7	17
61	Rapid analytical approach for bioprofiling compounds with radical scavenging and antimicrobial activities from seaweeds. Food Chemistry, 2021, 334, 127562.	8.2	17
62	Life cycle assessment of edible insects (Protaetia brevitarsis seulensis larvae) as a future protein and fat source. Scientific Reports, 2021, 11, 14030.	3.3	17
63	Low Levels of Endotoxin Enhance Allergen-Stimulated Proliferation and Reduce the Threshold for Activation in Human Peripheral Blood Cells. International Archives of Allergy and Immunology, 2008, 146, 1-10.	2.1	16
64	Peanut protein structure, polyphenol content and immune response to peanut proteins in vivo are modulated by laccase. Food and Function, 2016, 7, 2357-2366.	4.6	15
65	Drying methodology effect on the phenolic content, antioxidant activity of Myrtus communis L. leaves ethanol extracts and soybean oil oxidative stability. BMC Chemistry, 2021, 15, 31.	3.8	15
66	Immunoproteomic characterization of Ambrosia artemisiifolia pollen allergens in canine atopic dermatitis. Veterinary Immunology and Immunopathology, 2013, 155, 38-47.	1.2	14
67	Analytical Approach for Detection of Ergosterol in Mushrooms Based on Modification Free Electrochemical Sensor in Organic Solvents. Food Analytical Methods, 2018, 11, 2590-2596.	2.6	14
68	Characterisation and the effects of bilirubin binding to human fibrinogen. International Journal of Biological Macromolecules, 2019, 128, 74-79.	7.5	14
69	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
70	Hypersensitivity reactions to antiepileptic drugs in children. Pediatric Allergy and Immunology, 2019, 30, 547-552.	2.6	14
71	Role of Resveratrol in Prevention and Control of Cardiovascular Disorders and Cardiovascular Complications Related to COVID-19 Disease: Mode of Action and Approaches Explored to Increase Its Bioavailability. Molecules, 2021, 26, 2834.	3.8	14
72	Maillard reaction products formation and antioxidative power of spray dried camel milk powders increases with the inlet temperature of drying. LWT - Food Science and Technology, 2021, 143, 111091.	5.2	14

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73	Molecular Mechanisms of Possible Action of Phenolic Compounds in COVID-19 Protection and Prevention. International Journal of Molecular Sciences, 2021, 22, 12385.	4.1	14
74	Activity and stability of soluble and immobilized Î±-glucosidase from baker's yeast in cosolvent systems. Biocatalysis and Biotransformation, 2006, 24, 195-200.	2.0	13
75	Insights into proteolytic processing of the major peanut allergen Ara h 2 by endogenous peanut proteases. Journal of the Science of Food and Agriculture, 2010, 90, 1702-1708.	3.5	13
76	The modifications of bovine Î²-lactoglobulin: Effects on its structural and functional properties. Journal of the Serbian Chemical Society, 2013, 78, 445-461.	0.8	13
77	Bovine Î³â€globulin, lactoferrin, and lactoperoxidase are relevant bovine milk allergens in patients with Î±â€Gal syndrome. Allergy: European Journal of Allergy and Clinical Immunology, 2021, 76, 3766-3775.	5.7	13
78	Phycocyanobilin-modified Î²-lactoglobulin exhibits increased antioxidant properties and stability to digestion and heating. Food Hydrocolloids, 2022, 123, 107169.	10.7	13
79	Digestomics of Cowâ€™s Milk: Short Digestion-Resistant Peptides of Casein Form Functional Complexes by Aggregation. Foods, 2020, 9, 1576.	4.3	11
80	Quantification of Art v 1 and Act c 1 being major allergens of mugwort pollen and kiwi fruit extracts in mass-units by ion-exchange HPLC-UV method. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2007, 857, 188-194.	2.3	10
81	Î±-Gal on the protein surface affects uptake and degradation in immature monocyte derived dendritic cells. Scientific Reports, 2018, 8, 12684.	3.3	10
82	Stabilization of apo Î±-lactalbumin by binding of epigallocatechin-3-gallate: Experimental and molecular dynamics study. Food Chemistry, 2019, 278, 388-395.	8.2	10
83	Aggregability and digestibility study of fruit juice fortified camel milk powder proteins. LWT - Food Science and Technology, 2021, 152, 112250.	5.2	10
84	Allergenicity and immunogenicity of the major mugwort pollen allergen Art v 1 chemically modified by acetylation. Clinical and Experimental Allergy, 2009, 39, 435-446.	2.9	9
85	Synthesis, characterization and antitumor activity of Cu(II), Co(II), Zn(II) and Mn(II) complex compounds with aminothiazole acetate derivative. Open Chemistry, 2010, 8, 639-645.	1.9	9
86	Covalent binding of food-derived blue pigment phycocyanobilin to bovine Î²-lactoglobulin under physiological conditions. Food Chemistry, 2018, 269, 43-52.	8.2	9
87	Thermal Processing of Peanut Grains Impairs Their Mimicked Gastrointestinal Digestion While Downstream Defatting Treatments Affect Digestomic Profiles. Foods, 2019, 8, 463.	4.3	9
88	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
89	Stabilization of Î±-glucosidase in organic solvents by immobilization on macroporous poly(GMA-co-EGDMA) with different surface characteristics. Journal of the Serbian Chemical Society, 2006, 71, 339-347.	0.8	9
90	Probing the stability of the food colourant R-phycoerythrin from dried Nori flakes. Food Chemistry, 2022, 374, 131780.	8.2	9

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91	In Vivo Digestion of a Thaumatin-Like Kiwifruit Protein in Rats. Food Digestion, 2010, 1, 5-13.	0.9	8
92	Maghemite and poly-dl-alanine based coreâ€"shell multifunctional nanohybrids for environmental protection and biomedicine applications. Applied Surface Science, 2013, 285, 86-95.	6.1	8
93	Fibrinogen Increases Resveratrol Solubility and Prevents it from Oxidation. Foods, 2020, 9, 780.	4.3	8
94	The interactions of the ruthenium(II)-cymene complexes with lysozyme and cytochrome c. Journal of Biological Inorganic Chemistry, 2020, 25, 253-265.	2.6	8
95	Immediate allergic reaction to methylprednisolone with tolerance of other corticosteroids. Srpski Arhiv Za Celokupno Lekarstvo, 2012, 140, 233-235.	0.2	8
96	A case of selective IgE-mediated hypersensitivity to ceftibuten. Allergy: European Journal of Allergy and Clinical Immunology, 2005, 60, 1454-1454.	5.7	7
97	Removal of N-terminal peptides from Î²-lactoglobulin by proteolytic contaminants in a commercial phenol oxidase preparation. International Dairy Journal, 2009, 19, 746-752.	3.0	7
98	Two complexes of Co(II) and Pd(II) formed in reaction with a mono-oxazoline derivative. Spectroscopic characterization and cytotoxic evaluation. Journal of Molecular Structure, 2013, 1041, 55-60.	3.6	7
99	Discrete Hf 18 Metalâ€oxo Cluster as a Heterogeneous Nanozyme for Siteâ€Specific Proteolysis. Angewandte Chemie, 2020, 132, 9179-9186.	2.0	7
100	Design and Modifications of Allergens for Improving Specific Immunotherapy. Inflammation and Allergy: Drug Targets, 2008, 7, 270-278.	1.8	6
101	Impact of Dermatophagoides pteronyssinus mite body raw material on house dust mite allergy diagnosis in a Serbian population. Medical and Veterinary Entomology, 2011, 25, 77-83.	1.5	6
102	Digestibility of Î²-lactoglobulin following cross-linking by trametes versicolor laccase and apple polyphenols. Journal of the Serbian Chemical Society, 2011, 76, 847-855.	0.8	6
103	Alpha-Gal on the Protein Surface Hampers Transcytosis through the Caco-2 Monolayer. International Journal of Molecular Sciences, 2020, 21, 5742.	4.1	6
104	Isolation and partial characterization of an acid phosphatase from Artemisia vulgaris pollen extract. Journal of the Serbian Chemical Society, 2002, 67, 567-572.	0.8	6
105	Application of Ion Exchange and Adsorption Techniques for Separation of Whey Proteins from Bovine Milk. Current Analytical Chemistry, 2021, 18, 341-359.	1.2	5
106	Separation of Amino Acids, Peptides, and Proteins by Ion Exchange Chromatography. , 2012, , 1-34.		5
107	IgG binding of mugwort pollen allergens and allergoids exposed to simulated gastrointestinal conditions measured by a self-developed ELISAtest. Journal of the Serbian Chemical Society, 2004, 69, 533-540.	0.8	5
108	Overview of the most commonly used methods in allergen characterization. Journal of the Serbian Chemical Society, 2005, 70, 347-360.	0.8	5

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109	Novel Formulations for Oral Allergen Vaccination. Recent Patents on Inflammation and Allergy Drug Discovery, 2008, 2, 215-221.	3.6	4
110	Interaction, binding capacity and anticancer properties ofN,Nâ€²-bis(acetylacetone)-propylenediimine-copper(<scp>ii</scp>) on colorectal cancer cell line Caco-2. New Journal of Chemistry, 2021, 45, 6231-6237.	2.8	4
111	MP-Net: Deep learning-based segmentation for fluorescence microscopy images of microplastics isolated from clams. PLoS ONE, 2022, 17, e0269449.	2.5	4
112	Chemical modification of Art v 1, a major mugwort pollen allergen, by cis-aconitylation and citraconylation. Journal of the Serbian Chemical Society, 2009, 74, 359-366.	0.8	3
113	Lysine acetylation of major Chlamydia trachomatis antigens. EuPA Open Proteomics, 2016, 10, 63-69.	2.5	3
114	Digestibility of food allergens.. CAB Reviews: Perspectives in Agriculture, Veterinary Science, Nutrition and Natural Resources, 0, , 1-17.	1.0	3
115	Isolation and characterization of the 68 kD allergen from house dust mite Dermatophagoides pteronyssinus. Journal of the Serbian Chemical Society, 2009, 74, 513-522.	0.8	2
116	Application of Ion Exchanger in the Separation of Whey Proteins and Lactin from Milk Whey. , 2012, , 35-63.		2
117	Analytical Protocols in Phycobiliproteins Analysis. , 2020, , 179-201.		2
118	Immediate allergic reaction to methylprednisolone with tolerance of other corticosteroids. Srpski Arhiv Za Celokupno Lekarstvo, 2012, 140, 233-5.	0.2	2
119	Authors reply to beta-lactam allergy in children. Pediatric Allergy and Immunology, 2006, 17, 639-640.	2.6	1
120	Hypoallergenic acid-sensitive modification preserves major mugwort allergen fold and delivers full repertoire of MHC class II-binding peptides during endolysosomal degradation. RSC Advances, 2016, 6, 88216-88228.	3.6	1
121	Food Allergy and Gastrointestinal Tract. , 2014, , 1-28.		1
122	Methods for Allergen Identification and Quantification in Food Matrices. , 2014, , 77-93.		1
123	Artemisia vulgaris pollen allergoids digestibility in the simulated conditions of the gastrointestinal tract. Journal of the Serbian Chemical Society, 2006, 71, 879-888.	0.8	1
124	Phytochemicals and Hypersensitivity Disorders. , 2014, , 155-173.		1
125	Food Allergens Digestibility. , 2014, , 95-140.		1
126	Isolation of functional total RNA from Tilia cordata leaves and pollen. Journal of the Serbian Chemical Society, 2012, 77, 1003-1012.	0.8	0

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127	The Serbian Proteomics Association (SePA). EuPA Open Proteomics, 2016, 11, 39-40.	2.5	0
128	Delivery of Epigalocatechin-3-Gallate by Bovine Alpha-Lactalbumin Based onÂTheir Non-covalent Interactions. , 2019, , 118-124.		0
129	Stability evaluation of house dust mite vaccines for sublingual immunotherapy. Journal of the Serbian Chemical Society, 2010, 75, 19-26.	0.8	0
130	Intestinal Permeability and Transport of Food Antigens. , 2014, , 29-56.		0
131	Chemical Content of Five Molluscan Bivalve Species Collected from South Korea: Multivariate Study and Safety Evaluation. Foods, 2021, 10, 2690.	4.3	0