

Tanja Cirkovic Velickovic

List of PR Articles by Year in descending order

Source: [//exaly.com/author-pdf/8406558/publications.pdf](https://exaly.com/author-pdf/8406558/publications.pdf)

Version: 2025-02-01

86

PR articles

3,142

PR citations

103993

32

PR h-index

136982

53

g-index

92

documents

3520

doc citations

105781

34

h-index

3839

citing authors

#	ARTICLE	IF	PR CITATIONS
1	Sandwich ELISA for the Quantification of Nucleocapsid Protein of SARS-CoV-2 Based on Polyclonal Antibodies from Two Different Species. <i>International Journal of Molecular Sciences</i> , 2024, 25, 333.	4.5	7
2	The Global Spread of Microplastics: Contamination in Mussels, Clams, and Crustaceans from World Markets. <i>Foods</i> , 2024, 13, 3793.	4.7	11
3	Food Antioxidants and Their Interaction with Human Proteins. <i>Antioxidants</i> , 2023, 12, 815.	5.9	19
4	Small polystyrene microplastics interfere with the breakdown of milk proteins during static in vitro simulated human gastric digestion. <i>Environmental Pollution</i> , 2023, 335, 122282.	7.8	21
5	Nano- and Microplastics Migration from Plastic Food Packaging into Dairy Products: Impact on Nutrient Digestion, Absorption, and Metabolism. <i>Foods</i> , 2023, 12, 3043.	4.7	50
6	Ultrasensitive Quantification of Crustacean Tropomyosin by Immuno-PCR. <i>International Journal of Molecular Sciences</i> , 2023, 24, 15410.	4.5	5
7	Characterization of Nanoprecipitated PET Nanoplastics by ¹ H NMR and Impact of Residual Ionic Surfactant on Viability of Human Primary Mononuclear Cells and Hemolysis of Erythrocytes. <i>Polymers</i> , 2023, 15, 4703.	4.6	10
8	Phycocyanobilin-modified β -lactoglobulin exhibits increased antioxidant properties and stability to digestion and heating. <i>Food Hydrocolloids</i> , 2022, 123, 107169.	12.4	26
9	Probing the stability of the food colourant R-phycoerythrin from dried Nori flakes. <i>Food Chemistry</i> , 2022, 374, 131780.	9.6	29
10	MP-Net: Deep learning-based segmentation for fluorescence microscopy images of microplastics isolated from clams. <i>PLoS ONE</i> , 2022, 17, e0269449.	2.4	23
11	INFOGEST Digestion Assay of Raw and Roasted Hazelnuts and Its Impact on Allergens and Their IgE Binding Activity. <i>Foods</i> , 2022, 11, 2914.	4.7	6
12	Proteomic Profiling of Major Peanut Allergens and Their Post-Translational Modifications Affected by Roasting. <i>Foods</i> , 2022, 11, 3993.	4.7	8
13	Are Physicochemical Properties Shaping the Allergenic Potency of Animal Allergens?. <i>Clinical Reviews in Allergy and Immunology</i> , 2021, 62, 1-36.	10.6	128
14	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. <i>Molecules</i> , 2021, 26, 2834.	4.3	33
15	Bovine β -globulin, lactoferrin, and lactoperoxidase are relevant bovine milk allergens in patients with β -gal syndrome. <i>Allergy: European Journal of Allergy and Clinical Immunology</i> , 2021, 76, 3766-3775.	9.5	24
16	Expression, purification and immunological characterization of recombinant nucleocapsid protein fragment from SARS-CoV-2. <i>Virology</i> , 2021, 557, 15-22.	2.3	30
17	Maillard reaction products formation and antioxidative power of spray dried camel milk powders increases with the inlet temperature of drying. <i>LWT - Food Science and Technology</i> , 2021, 143, 111091.	6.4	34
18	Nutritional, functional, and allergenic properties of silkworm pupae. <i>Food Science and Nutrition</i> , 2021, 9, 4655-4665.	4.0	81

#	ARTICLE	IF	PR CITATIONS
19	Life cycle assessment of edible insects (<i>Protaetia brevitarsis seulensis</i> larvae) as a future protein and fat source. <i>Scientific Reports</i> , 2021, 11, .	3.5	43
20	Aggregability and digestibility study of fruit juice fortified camel milk powder proteins. <i>LWT - Food Science and Technology</i> , 2021, 152, 112250.	6.4	18
21	Application of Ion Exchange and Adsorption Techniques for Separation of Whey Proteins from Bovine Milk. <i>Current Analytical Chemistry</i> , 2021, 18, 341-359.	1.3	8
22	Chemical Content of Five Molluscan Bivalve Species Collected from South Korea: Multivariate Study and Safety Evaluation. <i>Foods</i> , 2021, 10, 2690.	4.7	2
23	Molecular Mechanisms of Possible Action of Phenolic Compounds in COVID-19 Protection and Prevention. <i>International Journal of Molecular Sciences</i> , 2021, 22, 12385.	4.5	27
24	Allergenomics of the tick <i>Ixodes ricinus</i> reveals important Gal ^α -carrying IgE-binding proteins in red meat allergy. <i>Allergy: European Journal of Allergy and Clinical Immunology</i> , 2020, 75, 217-220.	9.5	53
25	Are Physicochemical Properties Shaping the Allergenic Potency of Plant Allergens?. <i>Clinical Reviews in Allergy and Immunology</i> , 2020, 62, 37-63.	10.6	137
26	Alpha-Gal on the Protein Surface Hampers Transcytosis through the Caco-2 Monolayer. <i>International Journal of Molecular Sciences</i> , 2020, 21, 5742.	4.5	9
27	Digestomics of Cow's Milk: Short Digestion-Resistant Peptides of Casein Form Functional Complexes by Aggregation. <i>Foods</i> , 2020, 9, 1576.	4.7	16
28	Fibrinogen Increases Resveratrol Solubility and Prevents it from Oxidation. <i>Foods</i> , 2020, 9, 780.	4.7	16
29	Changes in Allergenicity of Ovalbumin <i>in Vitro</i> and <i>in Vivo</i> on Conjugation with Quercetin. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 4027-4035.	6.0	84
30	Discrete Hf ₁₈ Metal ^{oxo} Cluster as a Heterogeneous Nanozyme for Site-Specific Proteolysis. <i>Angewandte Chemie - International Edition</i> , 2020, 59, 9094-9101.	14.1	54
31	Discrete Hf ₁₈ Metal ^{oxo} Cluster as a Heterogeneous Nanozyme for Site-Specific Proteolysis. <i>Angewandte Chemie</i> , 2020, 132, 9179-9186.	1.4	7
32	Covalent conjugation with (â ⁺)-epigallo-catechin 3-gallate and chlorogenic acid changes allergenicity and functional properties of Ara h1 from peanut. <i>Food Chemistry</i> , 2020, 331, 127355.	9.6	92
33	The interactions of the ruthenium(II)-cymene complexes with lysozyme and cytochrome c. <i>Journal of Biological Inorganic Chemistry</i> , 2020, 25, 253-265.	2.5	12
34	In-depth quantitative profiling of post-translational modifications of Timothy grass pollen allergome in relation to environmental oxidative stress. <i>Environment International</i> , 2019, 126, 644-658.	10.4	23
35	Stabilization of apo-lactalbumin by binding of epigallocatechin-3-gallate: Experimental and molecular dynamics study. <i>Food Chemistry</i> , 2019, 278, 388-395.	9.6	15
36	The Role of Dietary Phenolic Compounds in Protein Digestion and Processing Technologies to Improve Their Antinutritive Properties. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2018, 17, 82-103.	13.0	266

#	ARTICLE	IF	PR CITATIONS
37	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. <i>Clinical and Experimental Allergy</i> , 2018, 48, 731-740.	2.5	51
38	Characterization and effects of binding of food-derived bioactive phycocyanobilin to bovine serum albumin. <i>Food Chemistry</i> , 2018, 239, 1090-1099.	9.6	39
39	Current (Food) Allergenic Risk Assessment: Is It Fit for Novel Foods? Status Quo and Identification of Gaps. <i>Molecular Nutrition and Food Research</i> , 2018, 62, .	4.1	60
40	Covalent binding of food-derived blue pigment phycocyanobilin to bovine β -lactoglobulin under physiological conditions. <i>Food Chemistry</i> , 2018, 269, 43-52.	9.6	14
41	Glycation of the Major Milk Allergen β -Lactoglobulin Changes Its Allergenicity by Alterations in Cellular Uptake and Degradation. <i>Molecular Nutrition and Food Research</i> , 2018, 62, .	4.1	55
42	Antioxidative capacity and binding affinity of the complex of green tea catechin and beta-lactoglobulin glycated by the Maillard reaction. <i>Food Chemistry</i> , 2017, 232, 744-752.	9.6	44
43	Peptidomics of an in vitro digested β -Gal carrying protein revealed IgE-reactive peptides. <i>Scientific Reports</i> , 2017, 7, .	3.5	28
44	Stabilization of Human Serum Albumin by the Binding of Phycocyanobilin, a Bioactive Chromophore of Blue-Green Alga Spirulina: Molecular Dynamics and Experimental Study. <i>PLoS ONE</i> , 2016, 11, e0167973.	2.4	39
45	Non-immmediate hypersensitivity reactions to beta-lactam antibiotics in children – our 10-year experience in allergy workup. <i>Pediatric Allergy and Immunology</i> , 2016, 27, 533-538.	2.8	81
46	Digestion by pepsin releases biologically active chromopeptides from C-phycocyanin, a blue-colored biliprotein of microalga Spirulina. <i>Journal of Proteomics</i> , 2016, 147, 132-139.	2.4	66
47	Peanut protein structure, polyphenol content and immune response to peanut proteins in vivo are modulated by laccase. <i>Food and Function</i> , 2016, 7, 2357-2366.	5.4	17
48	Hypoallergenic acid-sensitive modification preserves major mugwort allergen fold and delivers full repertoire of MHC class II-binding peptides during endolysosomal degradation. <i>RSC Advances</i> , 2016, 6, 88216-88228.	4.4	1
49	Noncovalent interactions of bovine β -lactalbumin with green tea polyphenol, epigallocatechin-3-gallate. <i>Food Hydrocolloids</i> , 2016, 61, 241-250.	12.4	125
50	Conformational stability of digestion-resistant peptides of peanut conglutins reveals the molecular basis of their allergenicity. <i>Scientific Reports</i> , 2016, 6, .	3.5	74
51	Lysine acetylation of major Chlamydia trachomatis antigens. <i>EuPA Open Proteomics</i> , 2016, 10, 63-69.	0.0	3
52	Macromolecular crowding conditions enhance glycation and oxidation of whey proteins in ultrasound-induced Maillard reaction. <i>Food Chemistry</i> , 2015, 177, 248-257.	9.6	83
53	Complexes of green tea polyphenol, epigallocatechin-3-gallate, and 2S albumins of peanut. <i>Food Chemistry</i> , 2015, 185, 309-317.	9.6	41
54	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. <i>RSC Advances</i> , 2015, 5, 3260-3268.	4.4	27

#	ARTICLE	IF	PR CITATIONS
55	Composition of polyphenol and polyamide compounds in common ragweed (<i>Ambrosia artemisiifolia</i> L.) pollen and sub-pollen particles. <i>Phytochemistry</i> , 2015, 109, 125-132.	3.1	37
56	Interactions of epigallo-catechin 3-gallate and ovalbumin, the major allergen of egg white. <i>Food Chemistry</i> , 2014, 164, 36-43.	9.6	80
57	Cross-Linking of β -Lactoglobulin Enhances Allergic Sensitization Through Changes in Cellular Uptake and Processing. <i>Toxicological Sciences</i> , 2014, 140, 224-235.	3.9	53
58	Sensitizing potential of enzymatically cross-linked peanut proteins in a mouse model of peanut allergy. <i>Molecular Nutrition and Food Research</i> , 2014, 58, 635-646.	4.1	32
59	Binding affinity between dietary polyphenols and β -lactoglobulin negatively correlates with the protein susceptibility to digestion and total antioxidant activity of complexes formed. <i>Food Chemistry</i> , 2013, 136, 1263-1271.	9.6	232
60	Structure and antioxidant activity of β -lactoglobulin-glycoconjugates obtained by high-intensity-ultrasound-induced Maillard reaction in aqueous model systems under neutral conditions. <i>Food Chemistry</i> , 2013, 138, 590-599.	9.6	137
61	Two complexes of Co(II) and Pd(II) formed in reaction with a mono-oxazoline derivative. Spectroscopic characterization and cytotoxic evaluation. <i>Journal of Molecular Structure</i> , 2013, 1041, 55-60.	4.2	8
62	Reduction and alkylation of peanut allergen isoforms Ara h 2 and Ara h 6; characterization of intermediate- and end products. <i>Biochimica Et Biophysica Acta - Proteins and Proteomics</i> , 2013, 1834, 2832-2842.	2.1	48
63	Maghemite and poly-dl-alanine based core-shell multifunctional nanohybrids for environmental protection and biomedicine applications. <i>Applied Surface Science</i> , 2013, 285, 86-95.	6.7	9
64	Immunoproteomic characterization of <i>Ambrosia artemisiifolia</i> pollen allergens in canine atopic dermatitis. <i>Veterinary Immunology and Immunopathology</i> , 2013, 155, 38-47.	1.3	19
65	Isolation of functional total RNA from <i>Tilia cordata</i> leaves and pollen. <i>Journal of the Serbian Chemical Society</i> , 2012, 77, 1003-1012.	0.7	0
66	Structural changes and allergenic properties of β -lactoglobulin upon exposure to high-intensity ultrasound. <i>Molecular Nutrition and Food Research</i> , 2012, 56, 1894-1905.	4.1	85
67	Diagnosing multiple drug hypersensitivity in children. <i>Pediatric Allergy and Immunology</i> , 2012, 23, 785-791.	2.8	28
68	Green tea catechins of food supplements facilitate pepsin digestion of major food allergens, but hampers their digestion if oxidized by phenol oxidase. <i>Journal of Functional Foods</i> , 2012, 4, 650-660.	3.7	63
69	One-step method for isolation and purification of native β -lactoglobulin from bovine whey. <i>Journal of the Science of Food and Agriculture</i> , 2012, 92, 1432-1440.	3.8	25
70	Digestibility and allergenicity of β -lactoglobulin following laccase-mediated cross-linking in the presence of sour cherry phenolics. <i>Food Chemistry</i> , 2011, 125, 84-91.	9.6	67
71	Digestibility of β -lactoglobulin following cross-linking by <i>trametes versicolor</i> laccase and apple polyphenols. <i>Journal of the Serbian Chemical Society</i> , 2011, 76, 847-855.	0.7	6
72	Synthesis, characterization and antitumor activity of Cu(II), Co(II), Zn(II) and Mn(II) complex compounds with aminothiazole acetate derivative. <i>Open Chemistry</i> , 2010, 8, 639-645.	1.7	10

#	ARTICLE	IF	PR CITATIONS
73	In Vivo Digestion of a Thaumatin-Like Kiwifruit Protein in Rats. <i>Food Digestion</i> , 2010, 1, 5-13.	1.2	8
74	Insights into proteolytic processing of the major peanut allergen Ara h 2 by endogenous peanut proteases. <i>Journal of the Science of Food and Agriculture</i> , 2010, 90, 1702-1708.	3.8	14
75	Digestibility and allergenicity assessment of enzymatically crosslinked β -casein. <i>Molecular Nutrition and Food Research</i> , 2010, 54, 1273-1284.	4.1	76
76	Removal of N-terminal peptides from β -lactoglobulin by proteolytic contaminants in a commercial phenol oxidase preparation. <i>International Dairy Journal</i> , 2009, 19, 746-752.	3.4	7
77	Tolerability of imipenem in children with IgE-mediated hypersensitivity to penicillins. <i>Journal of Allergy and Clinical Immunology</i> , 2009, 124, 167-169.	6.2	51
78	Quantification of the thaumatin-like kiwi allergen by a monoclonal antibody-based ELISA. <i>Molecular Nutrition and Food Research</i> , 2008, 52, 701-707.	4.1	25
79	Novel Formulations for Oral Allergen Vaccination. <i>Recent Patents on Inflammation and Allergy Drug Discovery</i> , 2008, 2, 215-221.	0.7	4
80	Design and Modifications of Allergens for Improving Specific Immunotherapy. <i>Inflammation and Allergy: Drug Targets</i> , 2008, 7, 270-278.	1.3	6
81	Structural Characterization of the Tetrameric form of the Major Cat Allergen Fel d 1. <i>Journal of Molecular Biology</i> , 2007, 370, 714-727.	4.2	65
82	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. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2007, 857, 188-194.	2.6	10
83	Immediate allergic reactions to cephalosporins and penicillins and their cross-reactivity in children. <i>Pediatric Allergy and Immunology</i> , 2005, 16, 341-347.	2.8	91
84	Synthesis of hydroquinone- β -glucoside by β -glucosidase from baker's yeast. <i>Biotechnology Letters</i> , 2005, 27, 551-554.	1.9	20
85	Allergenic potency of kiwi fruit during fruit development. <i>Food and Agricultural Immunology</i> , 2005, 16, 117-128.	2.1	30
86	Digestibility of food allergens.. <i>CAB Reviews: Perspectives in Agriculture, Veterinary Science, Nutrition and Natural Resources</i> , 0, , 1-17.	0.0	3