

# Tanja Cirkovic Velickovic

## List of Publications by Year in descending order

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131  
papers

3,797  
citations

117453

34  
h-index

155451

55  
g-index

134  
all docs

134  
docs citations

134  
times ranked

4345  
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.	2.9	99
2	Are Physicochemical Properties Shaping the Allergenic Potency of Animal Allergens?. <i>Clinical Reviews in Allergy and Immunology</i> , 2022, 62, 1-36.	2.9	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.	5.4	9
4	Phycocyanobilin-modified $\beta$ -lactoglobulin exhibits increased antioxidant properties and stability to digestion and heating. <i>Food Hydrocolloids</i> , 2022, 123, 107169.	5.6	13
5	Probing the stability of the food colourant R-phycoerythrin from dried Nori flakes. <i>Food Chemistry</i> , 2022, 374, 131780.	4.2	9
6	MP-Net: Deep learning-based segmentation for fluorescence microscopy images of microplastics isolated from clams. <i>PLoS ONE</i> , 2022, 17, e0269449.	1.1	4
7	Rapid analytical approach for bioprofiling compounds with radical scavenging and antimicrobial activities from seaweeds. <i>Food Chemistry</i> , 2021, 334, 127562.	4.2	17
8	Interaction, binding capacity and anticancer properties of $\beta$ -bis(acetylacetonate)-propyleneimine-copper(II) on colorectal cancer cell line Caco-2. <i>New Journal of Chemistry</i> , 2021, 45, 6231-6237.	1.4	4
9	Drying methodology effect on the phenolic content, antioxidant activity of <i>Myrtus communis</i> L. leaves ethanol extracts and soybean oil oxidative stability. <i>BMC Chemistry</i> , 2021, 15, 31.	1.6	15
10	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.	1.7	14
11	Bovine $\beta$ -lactoglobulin, lactoferrin, and lactoperoxidase are relevant bovine milk allergens in patients with IgE-mediated allergy. <i>Allergy: European Journal of Allergy and Clinical Immunology</i> , 2021, 76, 3766-3775.	2.7	13
12	Expression, purification and immunological characterization of recombinant nucleocapsid protein fragment from SARS-CoV-2. <i>Virology</i> , 2021, 557, 15-22.	1.1	20
13	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.	2.5	14
14	Nutritional, functional, and allergenic properties of silkworm pupae. <i>Food Science and Nutrition</i> , 2021, 9, 4655-4665.	1.5	33
15	Life cycle assessment of edible insects ( <i>Protaetia brevitarsis</i> seoulensis larvae) as a future protein and fat source. <i>Scientific Reports</i> , 2021, 11, 14030.	1.6	17
16	Aggregability and digestibility study of fruit juice fortified camel milk powder proteins. <i>LWT - Food Science and Technology</i> , 2021, 152, 112250.	2.5	10
17	Application of Ion Exchange and Adsorption Techniques for Separation of Whey Proteins from Bovine Milk. <i>Current Analytical Chemistry</i> , 2021, 18, 341-359.	0.6	5
18	Chemical Content of Five Molluscan Bivalve Species Collected from South Korea: Multivariate Study and Safety Evaluation. <i>Foods</i> , 2021, 10, 2690.	1.9	0

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19	Molecular Mechanisms of Possible Action of Phenolic Compounds in COVID-19 Protection and Prevention. <i>International Journal of Molecular Sciences</i> , 2021, 22, 12385.	1.8	14
20	Allergenomics of the tick <i>Ixodes ricinus</i> reveals important $\alpha$ -Gal <sup>+</sup> carrying IgE-binding proteins in red meat allergy. <i>Allergy: European Journal of Allergy and Clinical Immunology</i> , 2020, 75, 217-220.	2.7	37
21	Alpha-Gal on the Protein Surface Hampers Transcytosis through the Caco-2 Monolayer. <i>International Journal of Molecular Sciences</i> , 2020, 21, 5742.	1.8	6
22	Digestomics of Cow <sup>TM</sup> s Milk: Short Digestion-Resistant Peptides of Casein Form Functional Complexes by Aggregation. <i>Foods</i> , 2020, 9, 1576.	1.9	11
23	Fibrinogen Increases Resveratrol Solubility and Prevents it from Oxidation. <i>Foods</i> , 2020, 9, 780.	1.9	8
24	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.	2.4	55
25	Discrete Hf <sub>18</sub> Metal <sup>oxo</sup> Cluster as a Heterogeneous Nanozyme for Site-Specific Proteolysis. <i>Angewandte Chemie - International Edition</i> , 2020, 59, 9094-9101.	7.2	31
26	Discrete Hf 18 Metal <sup>oxo</sup> Cluster as a Heterogeneous Nanozyme for Site-Specific Proteolysis. <i>Angewandte Chemie</i> , 2020, 132, 9179-9186.	1.6	7
27	Covalent conjugation with ( $\alpha$ )-epigallo-catechin 3-gallate and chlorogenic acid changes allergenicity and functional properties of Ara h1 from peanut. <i>Food Chemistry</i> , 2020, 331, 127355.	4.2	53
28	The interactions of the ruthenium(II)-cymene complexes with lysozyme and cytochrome c. <i>Journal of Biological Inorganic Chemistry</i> , 2020, 25, 253-265.	1.1	8
29	Analytical Protocols in Phycobiliproteins Analysis. , 2020, , 179-201.		2
30	Delivery of Epigallocatechin-3-Gallate by Bovine Alpha-Lactalbumin Based on Their Non-covalent Interactions. , 2019, , 118-124.		0
31	Thermal Processing of Peanut Grains Impairs Their Mimicked Gastrointestinal Digestion While Downstream Defatting Treatments Affect Digestomic Profiles. <i>Foods</i> , 2019, 8, 463.	1.9	9
32	Characterisation and the effects of bilirubin binding to human fibrinogen. <i>International Journal of Biological Macromolecules</i> , 2019, 128, 74-79.	3.6	14
33	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.	4.8	14
34	Hypersensitivity reactions to antiepileptic drugs in children. <i>Pediatric Allergy and Immunology</i> , 2019, 30, 547-552.	1.1	14
35	Stabilization of apo $\alpha$ -lactalbumin by binding of epigallocatechin-3-gallate: Experimental and molecular dynamics study. <i>Food Chemistry</i> , 2019, 278, 388-395.	4.2	10
36	Analytical Approach for Detection of Ergosterol in Mushrooms Based on Modification Free Electrochemical Sensor in Organic Solvents. <i>Food Analytical Methods</i> , 2018, 11, 2590-2596.	1.3	14

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37	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.	5.9	168
38	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.	1.4	40
39	Characterization and effects of binding of food-derived bioactive phycocyanobilin to bovine serum albumin. <i>Food Chemistry</i> , 2018, 239, 1090-1099.	4.2	32
40	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, 1700278.	1.5	42
41	Covalent binding of food-derived blue pigment phycocyanobilin to bovine $\beta$ -lactoglobulin under physiological conditions. <i>Food Chemistry</i> , 2018, 269, 43-52.	4.2	9
42	Glycation of the Major Milk Allergen $\beta$ -Lactoglobulin Changes Its Allergenicity by Alterations in Cellular Uptake and Degradation. <i>Molecular Nutrition and Food Research</i> , 2018, 62, e1800341.	1.5	46
43	$\beta$ -Gal on the protein surface affects uptake and degradation in immature monocyte derived dendritic cells. <i>Scientific Reports</i> , 2018, 8, 12684.	1.6	10
44	Antioxidative capacity and binding affinity of the complex of green tea catechin and beta-lactoglobulin glycosylated by the Maillard reaction. <i>Food Chemistry</i> , 2017, 232, 744-752.	4.2	35
45	Subpollen particles are rich carriers of major short ragweed allergens and NADH dehydrogenases: quantitative proteomic and allergomic study. <i>Clinical and Experimental Allergy</i> , 2017, 47, 815-828.	1.4	25
46	Design of coiled-coil protein-origami cages that self-assemble in vitro and in vivo. <i>Nature Biotechnology</i> , 2017, 35, 1094-1101.	9.4	143
47	Peptidomics of an in vitro digested $\beta$ -Gal carrying protein revealed IgE-reactive peptides. <i>Scientific Reports</i> , 2017, 7, 5201.	1.6	20
48	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.	1.1	35
49	The cat lipocalin Fel d 7 and its cross-reactivity with the dog lipocalin Can f 1. <i>Allergy: European Journal of Allergy and Clinical Immunology</i> , 2016, 71, 1490-1495.	2.7	40
50	Non-immediate 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.	1.1	78
51	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.	1.2	47
52	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.	2.1	15
53	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.	1.7	1
54	Noncovalent interactions of bovine $\beta$ -lactalbumin with green tea polyphenol, epigallocatechin-3-gallate. <i>Food Hydrocolloids</i> , 2016, 61, 241-250.	5.6	106

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55	Conformational stability of digestion-resistant peptides of peanut conglutins reveals the molecular basis of their allergenicity. <i>Scientific Reports</i> , 2016, 6, 29249.	1.6	65
56	The Serbian Proteomics Association (SePA). <i>EuPA Open Proteomics</i> , 2016, 11, 39-40.	2.5	0
57	Lysine acetylation of major <i>Chlamydia trachomatis</i> antigens. <i>EuPA Open Proteomics</i> , 2016, 10, 63-69.	2.5	3
58	Red meat allergic patients have a selective IgE response to the $\beta$ -Gal glycan. <i>Allergy: European Journal of Allergy and Clinical Immunology</i> , 2015, 70, 1497-1500.	2.7	25
59	Macromolecular crowding conditions enhance glycation and oxidation of whey proteins in ultrasound-induced Maillard reaction. <i>Food Chemistry</i> , 2015, 177, 248-257.	4.2	70
60	Phycocyanobilin, a bioactive tetrapyrrolic compound of blue-green alga <i>Spirulina</i> , binds with high affinity and competes with bilirubin for binding on human serum albumin. <i>RSC Advances</i> , 2015, 5, 61787-61798.	1.7	28
61	Complexes of green tea polyphenol, epigallocatechin-3-gallate, and 2S albumins of peanut. <i>Food Chemistry</i> , 2015, 185, 309-317.	4.2	34
62	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.	1.7	23
63	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.	1.4	35
64	Immunoproteomics of processed beef proteins reveal novel galactose $\alpha$ 1-3galactose $\alpha$ 1-6 containing allergens. <i>Allergy: European Journal of Allergy and Clinical Immunology</i> , 2014, 69, 1308-1315.	2.7	61
65	Interactions of epigallo-catechin 3-gallate and ovalbumin, the major allergen of egg white. <i>Food Chemistry</i> , 2014, 164, 36-43.	4.2	73
66	Cross-Linking of $\beta$ -Lactoglobulin Enhances Allergic Sensitization Through Changes in Cellular Uptake and Processing. <i>Toxicological Sciences</i> , 2014, 140, 224-235.	1.4	49
67	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.	1.5	30
68	<i>Food Allergy and Gastrointestinal Tract.</i> , 2014, , 1-28.		1
69	<i>Methods for Allergen Identification and Quantification in Food Matrices.</i> , 2014, , 77-93.		1
70	<i>Intestinal Permeability and Transport of Food Antigens.</i> , 2014, , 29-56.		0
71	<i>Phytochemicals and Hypersensitivity Disorders.</i> , 2014, , 155-173.		1
72	<i>Food Allergens Digestibility.</i> , 2014, , 95-140.		1

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73	Stevens-Johnson syndrome and toxic epidermal necrolysis in children. <i>Pediatric Allergy and Immunology</i> , 2013, 24, 645-649.	1.1	23
74	Binding affinity between dietary polyphenols and $\beta$ -lactoglobulin negatively correlates with the protein susceptibility to digestion and total antioxidant activity of complexes formed. <i>Food Chemistry</i> , 2013, 136, 1263-1271.	4.2	194
75	Structure and antioxidant activity of $\beta$ -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.	4.2	109
76	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.	1.8	7
77	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.	1.1	45
78	The determination of phenolic profiles of Serbian unifloral honeys using ultra-high-performance liquid chromatography/high resolution accurate mass spectrometry. <i>Food Chemistry</i> , 2013, 138, 32-40.	4.2	173
79	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.	3.1	8
80	Immunoproteomic characterization of <i>Ambrosia artemisiifolia</i> pollen allergens in canine atopic dermatitis. <i>Veterinary Immunology and Immunopathology</i> , 2013, 155, 38-47.	0.5	14
81	The modifications of bovine $\beta$ -lactoglobulin: Effects on its structural and functional properties. <i>Journal of the Serbian Chemical Society</i> , 2013, 78, 445-461.	0.4	13
82	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.	0.4	0
83	Structural changes and allergenic properties of $\beta$ -lactoglobulin upon exposure to high-intensity ultrasound. <i>Molecular Nutrition and Food Research</i> , 2012, 56, 1894-1905.	1.5	75
84	Diagnosing multiple drug hypersensitivity in children. <i>Pediatric Allergy and Immunology</i> , 2012, 23, 785-791.	1.1	25
85	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.	1.6	50
86	Application of Ion Exchanger in the Separation of Whey Proteins and Lactin from Milk Whey. , 2012, , 35-63.		2
87	One-step method for isolation and purification of native $\beta$ -lactoglobulin from bovine whey. <i>Journal of the Science of Food and Agriculture</i> , 2012, 92, 1432-1440.	1.7	22
88	Separation of Amino Acids, Peptides, and Proteins by Ion Exchange Chromatography. , 2012, , 1-34.		5
89	Immediate allergic reaction to methylprednisolone with tolerance of other corticosteroids. <i>Srpski Arhiv Za Celokupno Lekarstvo</i> , 2012, 140, 233-235.	0.1	8
90	Immediate allergic reaction to methylprednisolone with tolerance of other corticosteroids. <i>Srpski Arhiv Za Celokupno Lekarstvo</i> , 2012, 140, 233-5.	0.1	2

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91	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.	0.7	6
92	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
93	Digestibility and allergenicity of $\beta$ -lactoglobulin following laccase-mediated cross-linking in the presence of sour cherry phenolics. Food Chemistry, 2011, 125, 84-91.	4.2	65
94	Digestibility of $\beta$ -lactoglobulin following cross-linking by trametes versicolor laccase and apple polyphenols. Journal of the Serbian Chemical Society, 2011, 76, 847-855.	0.4	6
95	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.	1.0	9
96	In Vivo Digestion of a Thaumatin-Like Kiwifruit Protein in Rats. Food Digestion, 2010, 1, 5-13.	0.9	8
97	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.	1.7	13
98	Digestibility and allergenicity assessment of enzymatically crosslinked $\beta$ -casein. Molecular Nutrition and Food Research, 2010, 54, 1273-1284.	1.5	72
99	Stability evaluation of house dust mite vaccines for sublingual immunotherapy. Journal of the Serbian Chemical Society, 2010, 75, 19-26.	0.4	0
100	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.	0.4	3
101	Isolation and characterization of the 68 kD allergen from house dust mite Dermatophagoides pteronyssinus. Journal of the Serbian Chemical Society, 2009, 74, 513-522.	0.4	2
102	Acid-formed pectin gel delays major incomplete kiwi fruit allergen Act c 1 proteolysis in <i>in vitro</i> gastrointestinal digestion. Journal of the Science of Food and Agriculture, 2009, 89, 8-14.	1.7	21
103	Allergenicity and immunogenicity of the major mugwort pollen allergen Art v 1 chemically modified by acetylation. Clinical and Experimental Allergy, 2009, 39, 435-446.	1.4	9
104	Removal of N-terminal peptides from $\beta$ -lactoglobulin by proteolytic contaminants in a commercial phenol oxidase preparation. International Dairy Journal, 2009, 19, 746-752.	1.5	7
105	Tolerability of imipenem in children with IgE-mediated hypersensitivity to penicillins. Journal of Allergy and Clinical Immunology, 2009, 124, 167-169.	1.5	49
106	Quantification of the thaumatin-like kiwi allergen by a monoclonal antibody-based ELISA. Molecular Nutrition and Food Research, 2008, 52, 701-707.	1.5	22
107	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.	0.9	16
108	Novel Formulations for Oral Allergen Vaccination. Recent Patents on Inflammation and Allergy Drug Discovery, 2008, 2, 215-221.	3.9	4

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109	Design and Modifications of Allergens for Improving Specific Immunotherapy. <i>Inflammation and Allergy: Drug Targets</i> , 2008, 7, 270-278.	1.8	6
110	Structural Characterization of the Tetrameric form of the Major Cat Allergen Fel d 1. <i>Journal of Molecular Biology</i> , 2007, 370, 714-727.	2.0	58
111	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.	1.2	10
112	A matrix effect in pectin-rich fruits hampers digestion of allergen by pepsin in vivo and in vitro. <i>Clinical and Experimental Allergy</i> , 2007, 37, 764-771.	1.4	62
113	Activity and stability of soluble and immobilized $\beta$ -glucosidase from baker's yeast in cosolvent systems. <i>Biocatalysis and Biotransformation</i> , 2006, 24, 195-200.	1.1	13
114	Authors reply to beta-lactam allergy in children. <i>Pediatric Allergy and Immunology</i> , 2006, 17, 639-640.	1.1	1
115	Neuroprotection by Taurine and Taurine Analogues. , 2006, 583, 299-306.		29
116	Stabilization of $\beta$ -glucosidase in organic solvents by immobilization on macroporous poly(GMA-co-EGDMA) with different surface characteristics. <i>Journal of the Serbian Chemical Society</i> , 2006, 71, 339-347.	0.4	9
117	Artemisia vulgaris pollen allergoids digestibility in the simulated conditions of the gastrointestinal tract. <i>Journal of the Serbian Chemical Society</i> , 2006, 71, 879-888.	0.4	1
118	A case of selective IgE-mediated hypersensitivity to ceftibuten. <i>Allergy: European Journal of Allergy and Clinical Immunology</i> , 2005, 60, 1454-1454.	2.7	7
119	Immediate allergic reactions to cephalosporins and penicillins and their cross-reactivity in children. <i>Pediatric Allergy and Immunology</i> , 2005, 16, 341-347.	1.1	88
120	Transglucosylation of hydroquinone catalysed by $\beta$ -glucosidase from baker's yeast. <i>Journal of Molecular Catalysis B: Enzymatic</i> , 2005, 35, 142-146.	1.8	50
121	Synthesis of hydroquinone- $\beta$ -glucoside by $\beta$ -glucosidase from baker's yeast. <i>Biotechnology Letters</i> , 2005, 27, 551-554.	1.1	20
122	Allergenic potency of kiwi fruit during fruit development. <i>Food and Agricultural Immunology</i> , 2005, 16, 117-128.	0.7	29
123	Overview of the most commonly used methods in allergen characterization. <i>Journal of the Serbian Chemical Society</i> , 2005, 70, 347-360.	0.4	5
124	IgG binding of mugwort pollen allergens and allergoids exposed to simulated gastrointestinal conditions measured by a self-developed ELISA test. <i>Journal of the Serbian Chemical Society</i> , 2004, 69, 533-540.	0.4	5
125	Type-I hypersensitivity to ceftriaxone and cross-reactivity with cefalexin and ampicillin. <i>Allergy: European Journal of Allergy and Clinical Immunology</i> , 2003, 58, 537-538.	2.7	17
126	Isolation and biochemical characterization of a thaumatin-like kiwi allergen. <i>Journal of Allergy and Clinical Immunology</i> , 2002, 110, 805-810.	1.5	108



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127	The influence of a residual group in low-molecular-weight allergoids of <i>Artemisia vulgaris</i> pollen on their allergenicity, IgE- and IgG-binding properties. <i>Allergy: European Journal of Allergy and Clinical Immunology</i> , 2002, 57, 1013-1020.	2.7	21
128	Isolation and partial characterization of an acid phosphatase from <i>Artemisia vulgaris</i> pollen extract. <i>Journal of the Serbian Chemical Society</i> , 2002, 67, 567-572.	0.4	6
129	Physicochemical and immunologic characterization of low-molecular-weight allergoids of <i>Dactylis glomerata</i> pollen proteins. <i>Allergy: European Journal of Allergy and Clinical Immunology</i> , 1999, 54, 128-134.	2.7	22
130	<i>Spirulina</i> Phycobiliproteins as Food Components and Complements. , 0, , .		27
131	Digestibility of food allergens.. <i>CAB Reviews: Perspectives in Agriculture, Veterinary Science, Nutrition and Natural Resources</i> , 0, , 1-17.	0.6	3