## Eric A E Garber

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/9097437/publications.pdf

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24 504 13 22 papers citations h-index g-index

25 25 25 449 all docs docs citations times ranked citing authors

#	Article	IF	Citations
1	Simultaneous Multiplex Detection and Confirmation of the Proteinaceous Toxins Abrin, Ricin, Botulinum Toxins, and Staphylococcus Enterotoxins A, B, and C in Food. Journal of Agricultural and Food Chemistry, 2010, 58, 6600-6607.	5.2	64
2	Multiplex detection of food allergens and gluten. Analytical and Bioanalytical Chemistry, 2015, 407, 4195-4206.	3.7	56
3	Presence of Undeclared Food Allergens in Cumin: The Need for Multiplex Methods. Journal of Agricultural and Food Chemistry, 2016, 64, 1202-1211.	<b>5.</b> 2	50
4	Detection and Quantification of Gluten during the Brewing and Fermentation of Beer Using Antibody-Based Technologies. Journal of Food Protection, 2015, 78, 1167-1177.	1.7	39
5	Rapid detection of ricin in cosmetics and elimination of artifacts associated with wheat lectin. Journal of Immunological Methods, 2008, 336, 251-254.	1.4	35
6	Detection and Quantitation of Gluten in Fermented-Hydrolyzed Foods by Antibody-Based Methods: Challenges, Progress, and a Potential Path Forward. Frontiers in Nutrition, 2019, 6, 97.	3.7	34
7	Effects of a Proline Endopeptidase on the Detection and Quantitation of Gluten by Antibody-Based Methods during the Fermentation of a Model Sorghum Beer. Journal of Agricultural and Food Chemistry, 2015, 63, 10525-10535.	5 <b>.</b> 2	28
8	Enzyme-Linked Immunosorbent Assay Detection of Melamine in Infant Formula and Wheat Food Products. Journal of Food Protection, 2010, 73, 701-707.	1.7	27
9	A multiplex competitive ELISA for the detection and characterization of gluten in fermented-hydrolyzed foods. Analytical and Bioanalytical Chemistry, 2017, 409, 6959-6973.	3.7	26
10	Cross-reactivity profiles of legumes and tree nuts using the xMAP $\hat{A}^{\otimes}$ multiplex food allergen detection assay. Analytical and Bioanalytical Chemistry, 2017, 409, 5999-6014.	3.7	21
11	Detection of Gluten during the Fermentation Process To Produce Soy Sauce. Journal of Food Protection, 2017, 80, 799-808.	1.7	16
12	Single-Laboratory Validation of the Multiplex xMAP Food Allergen Detection Assay with Incurred Food Samples. Journal of Agricultural and Food Chemistry, 2019, 67, 484-498.	5.2	14
13	Multi-laboratory validation of the xMAP—Food Allergen Detection Assay: A multiplex, antibody-based assay for the simultaneous detection of food allergens. PLoS ONE, 2020, 15, e0234899.	2.5	14
14	Detection and Antigenic Profiling of Undeclared Peanut in Imported Garlic Using an xMAP Multiplex Immunoassay for Food Allergens. Journal of Food Protection, 2017, 80, 1204-1213.	1.7	13
15	Cross-reactivity by botanicals used in dietary supplements and spices using the multiplex xMAP food allergen detection assay (xMAP FADA). Analytical and Bioanalytical Chemistry, 2018, 410, 5791-5806.	3.7	13
16	Western blot analysis of fermented-hydrolyzed foods utilizing gluten-specific antibodies employed in a novel multiplex competitive ELISA. Analytical and Bioanalytical Chemistry, 2019, 411, 5159-5174.	3.7	12
17	Extension of xMAP Food Allergen Detection Assay to Include Sesame. Journal of Food Protection, 2020, 83, 129-135.	1.7	9
18	Application of Multiantigen Profiling To Detect Pecan. Journal of Food Protection, 2018, 81, 700-704.	1.7	7

#	Article	IF	CITATION
19	Standard Method Performance Requirements (SMPRs $\hat{A}^{\otimes}$ ) 2017.020: Quantitation of Chicken Egg by ELISA-Based Methods. Journal of AOAC INTERNATIONAL, 2018, 101, 1236-1237.	1.5	7
20	Standard Method Performance Requirements (SMPRs®) 2018.003: Quantitation of Milk by ELISA-Based Methods. Journal of AOAC INTERNATIONAL, 2018, 101, 1276-1278.	1.5	5
21	Robustness Testing of the xMAP Food Allergen Detection Assay: A Multiplex Assay for the Simultaneous Detection of Food Allergens. Journal of Food Protection, 2020, 83, 1050-1056.	1.7	5
22	Multiplex-Competitive ELISA for Detection and Characterization of Gluten during Yogurt Fermentation: Effects of Changes in Certain Fermentation Conditions on Gluten Protein Profiles and Method Reproducibility Assessment. Journal of Agricultural and Food Chemistry, 2021, 69, 7742-7754.	5.2	4
23	Distinction of Signals Generated by Allergens from Cross-Reactivity in Botanicals Used in Dietary Supplements and Spices Using the xMAP Food Allergen Detection Assay. Journal of Agricultural and Food Chemistry, 2021, 69, 6860-6869.	5.2	1
24	Cross-Reactivity of Chili Peppers (Capsicum sp.) with the xMAP Food Allergen Detection Assay. Journal of Agricultural and Food Chemistry, 2021, 69, 13331-13338.	5.2	0