

# CITATION REPORT

List of articles citing

## Identification and characterization of the major allergens of buckwheat

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Allergy: European Journal of Allergy and Clinical Immunology, 2000, 55, 1035-41.

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#	Paper	IF	Citations
86	Buckwheat allergy. <i>Allergy: European Journal of Allergy and Clinical Immunology</i> , <b>2001</b> , 56, 703-4	9.3	58
85	Buckwheat: composition, chemistry, and processing. <i>Advances in Food and Nutrition Research</i> , <b>2002</b> , 44, 395-434	6	87
84	New plant-origin food allergens. <i>Allergy: European Journal of Allergy and Clinical Immunology</i> , <b>2002</b> , 57 Suppl 72, 106-10	9.3	14
83	Prediction of buckwheat allergy using specific IgE concentrations in children. <i>Allergy: European Journal of Allergy and Clinical Immunology</i> , <b>2003</b> , 58, 1308-10	9.3	29
82	Un cas d'allergie au sarrasin chez l'enfant. <i>Revue Francaise D'allergologie Et D'immunologie Clinique</i> , <b>2003</b> , 43, 530-532		4
81	Molecular characterization of a 10-kDa buckwheat molecule reactive to allergic patients' IgE. <i>Allergy: European Journal of Allergy and Clinical Immunology</i> , <b>2004</b> , 59, 533-8	9.3	37
80	Proteinaceous alpha-amylase inhibitors. <i>Biochimica Et Biophysica Acta - Proteins and Proteomics</i> , <b>2004</b> , 1696, 145-56	4	116
79	Structural, biological, and evolutionary relationships of plant food allergens sensitizing via the gastrointestinal tract. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2004</b> , 44, 379-407	11.5	162
78	Allergicit�des prot�ines de d�fense v�g�tale. <i>Revue Francaise D'allergologie Et D'immunologie Clinique</i> , <b>2004</b> , 44, 469-475		8
77	Buckwheat ( <i>Fagopyrum esculentum</i> Moench) low molecular weight seed proteins are restricted to the embryo and are not detectable in the endosperm. <i>Plant Physiology and Biochemistry</i> , <b>2005</b> , 43, 862-5	5.4	14
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73	Assessing genetically modified crops to minimize the risk of increased food allergy: a review. <i>International Archives of Allergy and Immunology</i> , <b>2005</b> , 137, 153-66	3.7	80
72	Buckwheat. <i>Cereal Chemistry</i> , <b>2006</b> , 83, 391-401	2.4	173
71	Studies on distribution of protein and allergen in graded flours prepared from whole buckwheat grains. <i>Food Research International</i> , <b>2006</b> , 39, 782-790	7	25
70	Advances in Seed Protein Research: A Perspective on Seed Allergens. <i>Journal of Food Science</i> , <b>2006</b> , 70, r93-r120	3.4	25

69	Effect of processing on buckwheat phenolics and antioxidant activity. <i>Food Chemistry</i> , <b>2006</b> , 99, 388-393	8.5	129
68	Molecular cloning of cDNA, recombinant protein expression and characterization of a buckwheat 16-kDa major allergen. <i>International Archives of Allergy and Immunology</i> , <b>2006</b> , 140, 73-81	3.7	22
67	Characterization of buckwheat 19-kD allergen and its application for diagnosing clinical reactivity. <i>International Archives of Allergy and Immunology</i> , <b>2007</b> , 144, 267-74	3.7	22
66	Application of the 16-kDa buckwheat 2 S storage albumin protein for diagnosis of clinical reactivity. <i>Annals of Allergy, Asthma and Immunology</i> , <b>2007</b> , 99, 254-60	3.2	10
65	Salt tolerance conferred by overexpression of Arabidopsis vacuolar Na(+)/H (+) antiporter gene AtNHX1 in common buckwheat ( <i>Fagopyrum esculentum</i> ). <i>Transgenic Research</i> , <b>2008</b> , 17, 121-32	3.3	78
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63	Molecular cloning, recombinant expression, and immunological characterization of a novel allergen from tartary buckwheat. <i>Journal of Agricultural and Food Chemistry</i> , <b>2008</b> , 56, 10947-53	5.7	12
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44	REVIEW: Effects of Germination on the Nutritional Profile of Gluten-Free Cereals and Pseudocereals: A Review. <i>Cereal Chemistry</i> , <b>2012</b> , 89, 1-14	2.4	51
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