Eva Untersmayr

List of Publications by Year
in descending order

96	3,905	101543 36	138484 58
papers	citations	h-index	g-index

106	106	106	3987
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	One Health: EAACI Position Paper on coronaviruses at the humanâ€animal interface, with a specific focus on comparative and zoonotic aspects of SARSâ€CoVâ€2. Allergy: European Journal of Allergy and Clinical Immunology, 2022, 77, 55-71.	5.7	19
2	Nutrient supplementation for prevention of viral respiratory tract infections in healthy subjects: A systematic review and metaâ€analysis. Allergy: European Journal of Allergy and Clinical Immunology, 2022, 77, 1373-1388.	5.7	37
3	Allergic patients during the COVIDâ€19 pandemicâ€”Clinical practical considerations: An European Academy of Allergy and Clinical Immunology survey. Clinical and Translational Allergy, 2022, 12, e12097.	3.2	13
4	COVIDâ€19Â vaccination in patients receiving allergen immunotherapy (AIT) or biologicalsâ€”EAACI recommendations. Allergy: European Journal of Allergy and Clinical Immunology, 2022, 77, 2313-2336.	5.7	12
5	AllergoOncology: Danger signals in allergology and oncology: AÂEuropean Academy of Allergy and Clinical Immunology (EAACI) Position Paper. Allergy: European Journal of Allergy and Clinical Immunology, 2022, 77, 2594-2617.	5.7	5
6	Effects of nonâ€steroidal antiâ€inflammatory drugs and other eicosanoid pathway modifiers on antiviral and allergic responses: EAACI task force on eicosanoids consensus report in times of COVIDâ€19. Allergy: European Journal of Allergy and Clinical Immunology, 2022, 77, 2337-2354.	5.7	9
7	The Intestinal Barrier Dysfunction as Driving Factor of Inflammaging. Nutrients, 2022, 14, 949.	4.1	29
8	Food Allergen Nitration Enhances Safety and Efficacy of Oral Immunotherapy in Food Allergy. Nutrients, 2022, 14, 1373.	4.1	1
9	DMTMM-mediated methylamidation for MALDI mass spectrometry analysis of N-glycans with structurally conserved sialic acid residues in biological fluids â€œvia direttissimaâ€. Talanta, 2022, 242, 123326.	5.5	0
10	HDHL-INTIMIC: A European Knowledge Platform on Food, Diet, Intestinal Microbiomics, and Human Health. Nutrients, 2022, 14, 1881.	4.1	4
11	Realâ€life evaluation of molecular multiplex IgE test methods in the diagnosis of pollen associated food allergy. Allergy: European Journal of Allergy and Clinical Immunology, 2022, 77, 3028-3040.	5.7	11
12	Role of dietary fiber in promoting immune healthâ€”An <scp>EAACI</scp> position paper. Allergy: European Journal of Allergy and Clinical Immunology, 2022, 77, 3185-3198.	5.7	48
13	Current perspective on eicosanoids in asthma and allergic diseases: EAACI Task Force consensus report, part I. Allergy: European Journal of Allergy and Clinical Immunology, 2021, 76, 114-130.	5.7	40
14	Biologicals in atopic disease in pregnancy: An EAACI position paper. Allergy: European Journal of Allergy and Clinical Immunology, 2021, 76, 71-89.	5.7	41
15	COVIDâ€19 pandemic: Practical considerations on the organization of an allergy clinicâ€”An EAACI/ARIA Position Paper. Allergy: European Journal of Allergy and Clinical Immunology, 2021, 76, 648-676.	5.7	79
16	Cowâ€™s milk protein Î²-lactoglobulin confers resilience against allergy by targeting complexed iron into immune cells. Journal of Allergy and Clinical Immunology, 2021, 147, 321-334.e4.	2.9	62
17	Noninvasive and minimally invasive techniques for the diagnosis and management of allergic diseases. Allergy: European Journal of Allergy and Clinical Immunology, 2021, 76, 1010-1023.	5.7	21
18	Gastric Enzyme Supplementation Inhibits Food Allergy in a BALB/c Mouse Model. Nutrients, 2021, 13, 738.	4.1	8

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19	Practical handling of allergic reactions to COVID-19 vaccines. Allergo Journal International, 2021, 30, 79-95.	2.0	25
20	The Impact of Dietary Sphingolipids on Intestinal Microbiota and Gastrointestinal Immune Homeostasis. Frontiers in Immunology, 2021, 12, 635704.	4.8	29
21	Quinoa (Chenopodium quinoa Willd.) Seeds Increase Intestinal Protein Uptake. Molecular Nutrition and Food Research, 2021, 65, e2100102.	3.3	7
22	Time matters: The circadian rhythm in intestinal homeostasis and food allergy. Allergy: European Journal of Allergy and Clinical Immunology, 2021, 76, 2931-2933.	5.7	1
23	Immunologically relevant aspects of the new COVID-19 vaccinesâ€"an Ã–GAIÂ(Austrian Society for) Tj ETQq1 1 0.784314 rgBT /Over Allergo Journal International, 2021, 30, 155-168.	2.0	6
24	Functional ironâ€deficiency in women with allergic rhinitis is associated with symptoms after nasal provocation and lack of ironâ€sequestering microbes. Allergy: European Journal of Allergy and Clinical Immunology, 2021, 76, 2882-2886.	5.7	20
25	ARIAâ€EAACI statement on severe allergic reactions to COVIDâ€19 vaccines â€“ An EAACIâ€ARIA Position Paper. Allergy: European Journal of Allergy and Clinical Immunology, 2021, 76, 1624-1628.	5.7	66
26	Answers to burning questions for clinical allergologists related to the new COVID-19 vaccines. Allergo Journal International, 2021, 30, 169-175.	2.0	5
27	Dangerous liaisons: Bacteria, antimicrobial therapies, and allergic diseases. Allergy: European Journal of Allergy and Clinical Immunology, 2021, 76, 3276-3291.	5.7	9
28	COVIDâ€19 pandemic and allergen immunotherapyâ€"an EAACI survey. Allergy: European Journal of Allergy and Clinical Immunology, 2021, 76, 3504-3516.	5.7	26
29	Evaluation of Immune Dysregulation in an Austrian Patient Cohort Suffering from Myalgic Encephalomyelitis/Chronic Fatigue Syndrome. Biomolecules, 2021, 11, 1359.	4.0	5
30	Management of anaphylaxis due to COVIDâ€19 vaccines in the elderly. Allergy: European Journal of Allergy and Clinical Immunology, 2021, 76, 2952-2964.	5.7	16
31	The clinical implications of the microbiome in the development of allergy diseases. Expert Review of Clinical Immunology, 2021, 17, 115-126.	3.0	12
32	Biologicals in allergic diseases and asthma: Toward personalized medicine and precision health: Highlights of the 3rd EAACI Master Class on Biologicals, San Lorenzo de El Escorial, Madrid, 2019. Allergy: European Journal of Allergy and Clinical Immunology, 2020, 75, 936-940.	5.7	12
33	Nitrated food proteins induce a regulatory immune response associated with allergy prevention after oral exposure in a Balb/c mouse food allergy model. Allergy: European Journal of Allergy and Clinical Immunology, 2020, 75, 412-422.	5.7	12
34	EAACI position paper on diet diversity in pregnancy, infancy and childhood: Novel concepts and implications for studies in allergy and asthma. Allergy: European Journal of Allergy and Clinical Immunology, 2020, 75, 497-523.	5.7	101
35	Insights in Immuno-Nutrition: Vitamin D as a Potent Immunomodulator. Nutrients, 2020, 12, 3554.	4.1	5
36	AllergoOncology: ultra-low IgE, a potential novel biomarker in cancerâ€"a Position Paper of the European Academy of Allergy and Clinical Immunology (EAACI). Clinical and Translational Allergy, 2020, 10, 32.	3.2	40

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37	Reply to â€œAcid inhibitors and allergy: comorbidity, causation and confusionâ€. Nature Communications, 2020, 11, 3949.	12.8	0
38	Linking cross-reactivity clusters of food and respiratory allergens in PAMD@ to asthma and duration of allergy. World Allergy Organization Journal, 2020, 13, 100483.	3.5	5
39	Dietary factors during pregnancy and atopic outcomes in childhood: A systematic review from the European Academy of Allergy and Clinical Immunology. Pediatric Allergy and Immunology, 2020, 31, 889-912.	2.6	95
40	Considerations on biologicals for patients with allergic disease in times of the COVIDâ€19 pandemic: An EAACI statement. Allergy: European Journal of Allergy and Clinical Immunology, 2020, 75, 2764-2774.	5.7	75
41	Plasma Levels of the Bioactive Sphingolipid Metabolite S1P in Adult Cystic Fibrosis Patients: Potential Target for Immunonutrition?. Nutrients, 2020, 12, 765.	4.1	8
42	Immunology of COVIDâ€19: Mechanisms, clinical outcome, diagnostics, and perspectivesâ€”A report of the European Academy of Allergy and Clinical Immunology (EAACI). Allergy: European Journal of Allergy and Clinical Immunology, 2020, 75, 2445-2476.	5.7	132
43	Cowâ€™s milk allergy prevention and treatment by heatâ€treated wheyâ€”A study in Brown Norway rats. Clinical and Experimental Allergy, 2020, 50, 708-721.	2.9	15
44	Managing childhood allergies and immunodeficiencies during respiratory virus epidemics â€“ The 2020 COVIDâ€19 pandemic: A statement from the EAACIâ€section on pediatrics. Pediatric Allergy and Immunology, 2020, 31, 442-448.	2.6	88
45	Use of biologicals in allergic and type-2 inflammatory diseases during the current COVID-19 pandemic. Allergologie Select, 2020, 4, 53-68.	3.1	38
46	Country-wide medical records infer increased allergy risk of gastric acid inhibition. Nature Communications, 2019, 10, 3298.	12.8	38
47	Immune Effects of the Nitrated Food Allergen Beta-Lactoglobulin in an Experimental Food Allergy Model. Nutrients, 2019, 11, 2463.	4.1	4
48	The relevance of a digestibility evaluation in the allergenicity risk assessment of novel proteins. Opinion of a joint initiative of COST action ImpARAS and COST action INFOGEST. Food and Chemical Toxicology, 2019, 129, 405-423.	3.6	67
49	EAACI position paper: Influence of dietary fatty acids on asthma, food allergy, and atopic dermatitis. Allergy: European Journal of Allergy and Clinical Immunology, 2019, 74, 1429-1444.	5.7	103
50	AllergoOncology: Microbiota in allergy and cancerâ€”A European Academy for Allergy and Clinical Immunology position paper. Allergy: European Journal of Allergy and Clinical Immunology, 2019, 74, 1037-1051.	5.7	17
51	Characterization of Vibrio cholerae neuraminidase as an immunomodulator for novel formulation of oral allergy immunotherapy. Clinical Immunology, 2018, 192, 30-39.	3.2	9
52	Stability of allergens. Molecular Immunology, 2018, 100, 14-20.	2.2	95
53	Mouse Chow Composition Influences Immune Responses and Food Allergy Development in a Mouse Model. Nutrients, 2018, 10, 1775.	4.1	9
54	The role of gastrointestinal permeability in food allergy. Annals of Allergy, Asthma and Immunology, 2018, 121, 168-173.	1.0	64

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55	The Effect of Digestion and Digestibility on Allergenicity of Food. Nutrients, 2018, 10, 1129.	4.1	49
56	Effect of a cocoa diet on the small intestine and gut-associated lymphoid tissue composition in an oral sensitization model in rats. Journal of Nutritional Biochemistry, 2017, 42, 182-193.	4.2	23
57	The Gut Microbiome and Its Marriage to the Immune System: Can We Change It All?. Birkhauser Advances in Infectious Diseases, 2017, , 191-208.	0.3	0
58	Current challenges facing the assessment of the allergenic capacity of food allergens in animal models. Clinical and Translational Allergy, 2016, 6, 21.	3.2	46
59	A distinct microbiota composition is associated with protection from food allergy in an oral mouse immunization model. Clinical Immunology, 2016, 173, 10-18.	3.2	52
60	Influence of microbiome and diet on immune responses in food allergy models. Drug Discovery Today: Disease Models, 2015, 17-18, 71-80.	1.2	16
61	Acid suppression therapy and allergic reactions. Allergo Journal, 2015, 24, 25-33.	0.1	2
62	Acid suppression therapy and allergic reactions. Allergo Journal International, 2015, 24, 303-311.	2.0	17
63	Nitration of Î²-Lactoglobulin but Not of Ovomucoid Enhances Anaphylactic Responses in Food Allergic Mice. PLoS ONE, 2015, 10, e0126279.	2.5	11
64	Surgical Elimination of the Gastric Digestion by Roux-en-Y Gastric Bypass Impacts on Food Sensitisationâ€"a Pilot Study. Obesity Surgery, 2015, 25, 2268-2275.	2.1	15
65	The influence of gastric digestion on the development of food allergy. Revue Francaise D'allergologie, 2015, 55, 444-447.	0.2	4
66	Use of lectin-functionalized particles for oral immunotherapy. Therapeutic Delivery, 2012, 3, 277-290.	2.2	32
67	Sphingosine-kinase 1 and 2 contribute to oral sensitization and effector phase in a mouse model of food allergy. Immunology Letters, 2012, 141, 210-219.	2.5	23
68	Perspectives on immunomodulation early in life. Pediatric Allergy and Immunology, 2012, 23, 210-223.	2.6	21
69	Food Allergy: Only a Pediatric Disease?. Gerontology, 2011, 57, 28-32.	2.8	22
70	Heating Affects Structure, Enterocyte Adsorption and Signalling, As Well as Immunogenicity of the Peanut Allergen Ara h 2. The Open Allergy Journal, 2011, 4, 24-34.	0.5	31
71	The High Affinity IgE Receptor FcÎµRI Is Expressed by Human Intestinal Epithelial Cells. PLoS ONE, 2010, 5, e9023.	2.5	35
72	Nitration of the Egg-Allergen Ovalbumin Enhances Protein Allergenicity but Reduces the Risk for Oral Sensitization in a Murine Model of Food Allergy. PLoS ONE, 2010, 5, e14210.	2.5	39

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73	Exercise with latex sport bands represents a risk for latex allergic patients. Immunology Letters, 2008, 115, 98-104.	2.5	4
74	Characterization of intrinsic and extrinsic risk factors for celery allergy in immunosenescence. Mechanisms of Ageing and Development, 2008, 129, 120-128.	4.6	28
75	The role of protein digestibility and antacids on food allergy outcomes. Journal of Allergy and Clinical Immunology, 2008, 121, 1301-1308.	2.9	242
76	Active Induction of Tumor-Specific IgE Antibodies by Oral Mimotope Vaccination. Cancer Research, 2007, 67, 3406-3411.	0.9	43
77	Antiâ€ulcer treatment during pregnancy induces food allergy in mouse mothers and a Th2â€bias in their offspring. FASEB Journal, 2007, 21, 1264-1270.	0.5	66
78	Immunization with Mimotopes Prevents Growth of Carcinoembryonic Antigenâ€“Positive Tumors in BALB/c Mice. Clinical Cancer Research, 2007, 13, 6501-6508.	7.0	26
79	Incomplete digestion of codfish represents a risk factor for anaphylaxis in patients with allergy. Journal of Allergy and Clinical Immunology, 2007, 119, 711-717.	2.9	84
80	Mimotopes identify conformational epitopes on parvalbumin, the major fish allergen. Molecular Immunology, 2006, 43, 1454-1461.	2.2	83
81	Internal images: Human anti-idiotypic Fab antibodies mimic the IgE epitopes of grass pollen allergen Phl p 5a. Molecular Immunology, 2006, 43, 2180-2187.	2.2	16
82	The effect of gastric digestion on food allergy. Current Opinion in Allergy and Clinical Immunology, 2006, 6, 214-219.	2.3	64
83	Food safety: In vitro digestion tests are non-predictive for allergenic potential of food in stomach insufficiency. Immunology Letters, 2006, 102, 118-119.	2.5	16
84	Risk assessment in elderly for sensitization to food and respiratory allergens. Immunology Letters, 2006, 107, 15-21.	2.5	49
85	Mechanisms of type I food allergy. , 2006, 112, 787-798.		56
86	Targeting antigens to murine and human M-cells with Aleuria aurantia lectin-functionalized microparticles. Immunology Letters, 2005, 100, 182-188.	2.5	42
87	Antiulcer drugs promote oral sensitization and hypersensitivity to hazelnut allergens in BALB/c mice and humans. American Journal of Clinical Nutrition, 2005, 81, 154-160.	4.7	140
88	Antiâ€ulcer drugs promote IgE formation toward dietary antigens in adult patients. FASEB Journal, 2005, 19, 1-16.	0.5	195
89	Mucosal targeting of allergen-loaded microspheres by Aleuria aurantia lectin. Vaccine, 2005, 23, 2703-2710.	3.8	48
90	The effects of gastric digestion on codfish allergenicity. Journal of Allergy and Clinical Immunology, 2005, 115, 377-382.	2.9	97

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91	Mapping of conformational IgE epitopes on Phl p 5a by using mimotopes from a phage display library. Journal of Allergy and Clinical Immunology, 2004, 114, 1294-1300.	2.9	57
92	M cell targeting with Aleuria aurantia lectin as a novel approach for oral allergen immunotherapy. Journal of Allergy and Clinical Immunology, 2004, 114, 1362-1368.	2.9	60
93	Functionalisation of allergen-loaded microspheres with wheat germ agglutinin for targeting enterocytes. Biochemical and Biophysical Research Communications, 2004, 315, 281-287.	2.1	42
94	Eosinophils Accumulate in the Gastric Mucosa of Food-Allergic Mice. International Archives of Allergy and Immunology, 2004, 135, 1-2.	2.1	13
95	Antacid medication inhibits digestion of dietary proteins and causes food allergy A fish allergy model in balb/c mice. Journal of Allergy and Clinical Immunology, 2003, 112, 616-623.	2.9	241
96	Anaphylaxis to Russian Beluga caviar. Journal of Allergy and Clinical Immunology, 2002, 109, 1034-1035.	2.9	34