Fernando Gabriel Chirdo

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Immunomodulatory dendritic cells in intestinal lamina propria. European Journal of Immunology, 2005, 35, 1831-1840.	2.9	212
2	Identification of casein as the major allergenic and antigenic protein of cow's milk. Allergy: European Journal of Allergy and Clinical Immunology, 1996, 51, 412-416.	5.7	175
3	Towards a new gliadin reference material–isolation and characterisation. Journal of Cereal Science, 2006, 43, 331-341.	3.7	169
4	Intestinal Microbiota Modulates Gluten-Induced Immunopathology in Humanized Mice. American Journal of Pathology, 2015, 185, 2969-2982.	3.8	106
5	Oral Tolerance: Overview and Historical Perspectives. Annals of the New York Academy of Sciences, 2004, 1029, 1-8.	3.8	91
6	Role of CXCR3/CXCL10 Axis in Immune Cell Recruitment into the Small Intestine in Celiac Disease. PLoS ONE, 2014, 9, e89068.	2.5	83
7	Celiac Disease Pathogenesis: The Proinflammatory Cytokine Network. Journal of Pediatric Gastroenterology and Nutrition, 2008, 47, S27-32.	1.8	80
8	An innovative sandwich ELISA system based on an antibody cocktail for gluten analysis. FEBS Letters, 1998, 439, 46-50.	2.8	71
9	Presence of High Levels of Non-Degraded Gliadin in Breast Milk from Healthy Mothers. Scandinavian Journal of Gastroenterology, 1998, 33, 1186-1192.	1.5	64
10	Higher constitutive IL15Rα expression and lower IL-15 response threshold in coeliac disease patients. Clinical and Experimental Immunology, 2008, 154, 64-73.	2.6	62
11	Sensitization to Gliadin Induces Moderate Enteropathy and Insulitis in Nonobese Diabetic-DQ8 Mice. Journal of Immunology, 2011, 187, 4338-4346.	0.8	62
12	Optimization of a competitive ELISA with polyclonal antibodies for quantification of prolamins in foods. Food and Agricultural Immunology, 1995, 7, 333-343.	1.4	47
13	Mechanisms of innate immune activation by gluten peptide p31-43 in mice. American Journal of Physiology - Renal Physiology, 2016, 311, G40-G49.	3.4	47
14	p31-43 Gliadin Peptide Forms Oligomers and Induces NLRP3 Inflammasome/Caspase 1- Dependent Mucosal Damage in Small Intestine. Frontiers in Immunology, 2019, 10, 31.	4.8	45
15	Deamidated Gliadin Peptides Form Epitopes That Transglutaminase Antibodies Recognize. Journal of Pediatric Gastroenterology and Nutrition, 2008, 46, 253-261.	1.8	42
16	Transglutaminase 2 expression is enhanced synergistically by interferon-γ and tumour necrosis factor-α in human small intestine. Clinical and Experimental Immunology, 2012, 168, 95-104.	2.6	38
17	Characterizing monoclonal antibody epitopes by filtered gene fragment phage display. Biochemical Journal, 2005, 388, 889-894.	3.7	37
18	Intraluminal Administration of Poly I:C Causes an Enteropathy That Is Exacerbated by Administration of Oral Dietary Antigen. PLoS ONE, 2014, 9, e99236.	2.5	37

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19	Recent Progress and Recommendations on Celiac Disease From the Working Group on Prolamin Analysis and Toxicity. Frontiers in Nutrition, 2020, 7, 29.	3.7	34
20	A galectinâ€specific signature in the gut delineates <scp>C</scp> rohn's disease and ulcerative colitis from other human inflammatory intestinal disorders. BioFactors, 2016, 42, 93-105.	5.4	34
21	Analysis of Structural Properties and Immunochemical Reactivity of Heat-Treated Ovalbumin. Journal of Agricultural and Food Chemistry, 1996, 44, 3793-3798.	5.2	31
22	Single Domain Antibodies Are Specially Suited for Quantitative Determination of Gliadins under Denaturing Conditions. Journal of Agricultural and Food Chemistry, 2010, 58, 918-926.	5.2	28
23	Broad MICA/B Expression in the Small Bowel Mucosa: A Link between Cellular Stress and Celiac Disease. PLoS ONE, 2013, 8, e73658.	2.5	28
24	THEMIS and PTPRK in celiac intestinal mucosa: coexpression in disease and after in vitro gliadin challenge. European Journal of Human Genetics, 2014, 22, 358-362.	2.8	27
25	Analysis of the Effects of Heat Treatment on Gliadin Immunochemical Quantification Using a Panel of Anti-prolamin Antibodies. Journal of Agricultural and Food Chemistry, 2001, 49, 5719-5726.	5.2	24
26	Detection and characterization of antibodies specific to food antigens (gliadin, ovalbumin and) Tj ETQq0 0 0 rgBT 1998, 112, 453-458.	/Overlock 2.6	10 Tf 50 46 21
27	Development of highâ€sensitive enzyme immunoassays for gliadin quantification using the streptavidinâ€biotin amplification system. Food and Agricultural Immunology, 1998, 10, 143-155.	1.4	21
28	Mucosal tissue transglutaminase expression in celiac disease. Journal of Cellular and Molecular Medicine, 2009, 13, 334-340.	3.6	20
29	Evaluation of Calprotectin Level in Intestinal Content as an Early Marker for Graft Rejection. Transplantation Proceedings, 2010, 42, 57-61.	0.6	20
30	The gliadin p31–43 peptide: Inducer of multiple proinflammatory effects. International Review of Cell and Molecular Biology, 2021, 358, 165-205.	3.2	19
31	Evaluation of coeliac disease serological markers in Down syndrome patients. Digestive and Liver Disease, 2002, 34, 116-121.	0.9	18
32	Whole-bacterial cell enzyme-linked immunosorbent assay for cell-bound Moraxella bovis pili. Veterinary Microbiology, 2003, 91, 157-168.	1.9	18
33	Structural conformation and selfâ€assembly process of p31â€43 gliadin peptide in aqueous solution. Implications for celiac disease. FEBS Journal, 2020, 287, 2134-2149.	4.7	18
34	Inflammation Is Present, Persistent and More Sensitive to Proinflammatory Triggers in Celiac Disease Enterocytes. International Journal of Molecular Sciences, 2022, 23, 1973.	4.1	18
35	Preparative Fractionation of Cliadins by Electrophoresis at pH 3.1 (A-PAGE). Journal of Agricultural and Food Chemistry, 1999, 47, 3243-3247.	5.2	17
36	Influence of thermal treatment of food on the immunochemical quantification of Gliadin. Food and Agricultural Immunology, 1996, 8, 195-203.	1.4	16

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37	Programmed Cell Death in the Small Intestine: Implications for the Pathogenesis of Celiac Disease. International Journal of Molecular Sciences, 2021, 22, 7426.	4.1	11
38	Immunochemical reactivity of soybean Î ² -conglycinin subunits. Food and Agricultural Immunology, 2005, 16, 17-28.	1.4	10
39	Increased Intraepithelial Vî \pm 24 Invariant NKT Cells in the Celiac Duodenum. Nutrients, 2015, 7, 8960-8976.	4.1	10
40	Analysis of immune cells draining from the abdominal cavity as a novel tool to study intestinal transplant immunobiology. Clinical and Experimental Immunology, 2010, 162, 138-145.	2.6	8
41	Determination of Anti-?-Gliadin Antibodies in Serologic Tests for Coeliac Disease. Scandinavian Journal of Gastroenterology, 2000, 35, 508-516.	1.5	7
42	Fractionation of Wheat, Barley, and Rye Prolamins by Cation Exchange FPLC. Journal of Agricultural and Food Chemistry, 1994, 42, 2460-2465.	5.2	6
43	Analysis of Anti-Prolamin Monoclonal Antibody Reactivity Using Prolamin Fractions Purified by Preparative Electrophoresis. Food and Agricultural Immunology, 2000, 12, 41-52.	1.4	6
44	In vitro presentation of gliadin-derived peptides by different cell lines. Clinica Chimica Acta, 2002, 317, 151-158.	1.1	6
45	Production of the Main Celiac Disease Autoantigen by Transient Expression in Nicotiana benthamiana. Frontiers in Plant Science, 2015, 6, 1067.	3.6	6
46	Analysis of Anti-Gliadin Antibodies by Immunoblot Analysis and Enzyme-Linked Immunosorbent Assay Using Gliadin Fractions As Antigens. Journal of Pediatric Gastroenterology and Nutrition, 1999, 29, 171-177.	1.8	6
47	Commentary: p31-43 Gliadin Peptide Forms Oligomers and Induces NLRP3 Inflammasome/Caspase 1- Dependent Mucosal Damage in Small Intestine. Frontiers in Immunology, 2019, 10, 2792.	4.8	5
48	Sterile inflammation drives multiple programmed cell death pathways in the gut. Journal of Leukocyte Biology, 2021, 109, 211-221.	3.3	5
49	Quantitation of Adenylate Cyclase ofBordetella pertussisby Enzyme Linked Immunosorbent Assay. Biologicals, 1995, 23, 279-284.	1.4	3
50	Immunoblotting of gliadins separated by acid PAGE: Analysis of electrotransference conditions. Food and Agricultural Immunology, 1997, 9, 135-139.	1.4	3
51	METACHROMATIC EFFECT IN HOMOLOGOUS GROUPS OF WHEAT, BARLEY AND RYE PROLAMINS. Journal of Food Biochemistry, 1994, 18, 185-197.	2.9	1
52	Fractionation of secalins and hordeins by preparative electrophoresis at acid pH. European Food Research and Technology, 2002, 214, 198-201.	3.3	1