## Karin Hoffmann-Sommergruber

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Are Physicochemical Properties Shaping the Allergenic Potency of Plant Allergens?. Clinical Reviews in Allergy and Immunology, 2022, 62, 37-63.	6.5	99
2	Are Physicochemical Properties Shaping the Allergenic Potency of Animal Allergens?. Clinical Reviews in Allergy and Immunology, 2022, 62, 1-36.	6.5	86
3	Development and validation of the food allergy severity score. Allergy: European Journal of Allergy and Clinical Immunology, 2022, 77, 1545-1558.	5.7	19
4	Proposal of 0.5Âmg of protein/100Âg of processed food as threshold for voluntary declaration of food allergen traces in processed food—A first step in an initiative to better inform patients and avoid fatal allergic reactions: A GA²LEN position paper. Allergy: European Journal of Allergy and Clinical Immunology, 2022, 77, 1736-1750.	5.7	21
5	Food intolerances—aÂdiagnostic challenge. Allergo Journal International, 2022, 31, 23-35.	2.0	1
6	COVIDâ€19 vaccination in patients receiving allergen immunotherapy (AIT) or biologicals—EAACI recommendations. Allergy: European Journal of Allergy and Clinical Immunology, 2022, 77, 2313-2336.	5.7	12
7	COVIDâ€19 pandemic: Practical considerations on the organization of an allergy clinic—An EAACI/ARIA Position Paper. Allergy: European Journal of Allergy and Clinical Immunology, 2021, 76, 648-676.	5.7	79
8	ARIAâ€EAACI statement on asthma and COVIDâ€19 (June 2, 2020). Allergy: European Journal of Allergy and Clinical Immunology, 2021, 76, 689-697.	5.7	57
9	Walnut Allergy Across Europe: Distribution of Allergen Sensitization Patterns and Prediction of Severity. Journal of Allergy and Clinical Immunology: in Practice, 2021, 9, 225-235.e10.	3.8	21
10	Component-resolved diagnosis in adult patients with food-dependent anaphylaxis. World Allergy Organization Journal, 2021, 14, 100530.	3.5	7
11	Cow's Milk Processing—Friend or Foe in Food Allergy?. Foods, 2021, 10, 572.	4.3	19
12	The diagnosis and management of allergic reactions in patients sensitized to nonâ€specific lipid transfer proteins. Allergy: European Journal of Allergy and Clinical Immunology, 2021, 76, 2433-2446.	5.7	42
13	Allergens and their associated small molecule ligands—their dual role in sensitization. Allergy: European Journal of Allergy and Clinical Immunology, 2021, 76, 2367-2382.	5.7	36
14	Nonâ€specific lipidâ€transfer proteins: Allergen structure and function, crossâ€reactivity, sensitization, and epidemiology. Clinical and Translational Allergy, 2021, 11, e12010.	3.2	67
15	Estimating the Risk of Severe Peanut Allergy Using Clinical Background and IgE Sensitization Profiles. Frontiers in Allergy, 2021, 2, 670789.	2.8	8
16	ARIAâ€EAACI statement on severe allergic reactions to COVIDâ€19 vaccines – An EAACIâ€ARIA Position Paper. Allergy: European Journal of Allergy and Clinical Immunology, 2021, 76, 1624-1628.	5.7	66
17	The COMPARE Database: A Public Resource for Allergen Identification, Adapted for Continuous Improvement. Frontiers in Allergy, 2021, 2, 700533.	2.8	24
18	COVIDâ€19 pandemic and allergen immunotherapy—an EAACI survey. Allergy: European Journal of Allergy and Clinical Immunology, 2021, 76, 3504-3516.	5.7	26

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19	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
20	Rare food allergens. Allergologie Select, 2021, 5, 29-32.	3.1	3
21	A Highly Sensitive Cell-Based TLR Reporter Platform for the Specific Detection of Bacterial TLR Ligands. Frontiers in Immunology, 2021, 12, 817604.	4.8	8
22	The role of mobile health technologies in allergy care: An EAACI position paper. Allergy: European Journal of Allergy and Clinical Immunology, 2020, 75, 259-272.	5.7	95
23	Conflicting verdicts on peanut oral immunotherapy from the Institute for Clinical and Economic Review and US Food and Drug Administration Advisory Committee: Where do we go from here?. Journal of Allergy and Clinical Immunology, 2020, 145, 1153-1156.	2.9	17
24	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
25	Homologous tropomyosins from vertebrate and invertebrate: Recombinant calibrator proteins in functional biological assays for tropomyosin allergenicity assessment of novel animal foods. Clinical and Experimental Allergy, 2020, 50, 105-116.	2.9	32
26	National Allergy Societies JM Initiative. Revue Francaise D'allergologie, 2020, 60, 205.	0.2	1
27	Highlights and recent developments in allergic diseases in EAACI journals (2019). Clinical and Translational Allergy, 2020, 10, 56.	3.2	5
28	COST Action â€~ImpARAS': what have we learnt to improve food allergy risk assessment. A summary of a 4Âyear networking consortium. Clinical and Translational Allergy, 2020, 10, 13.	3.2	19
29	Intranasal corticosteroids in allergic rhinitis in COVIDâ€19 infected patients: An ARIAâ€EAACI statement. Allergy: European Journal of Allergy and Clinical Immunology, 2020, 75, 2440-2444.	5.7	114
30	The clinical impact of cross-reactions between allergens on allergic skin diseases. Current Opinion in Allergy and Clinical Immunology, 2020, 20, 374-380.	2.3	3
31	Immunology of COVIDâ€19: Mechanisms, clinical outcome, diagnostics, and perspectives—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
32	Handling of allergen immunotherapy in the COVIDâ€19 pandemic: An ARIAâ€EAACI statement. Allergy: European Journal of Allergy and Clinical Immunology, 2020, 75, 1546-1554.	5.7	87
33	Inâ€vivo diagnostic test allergens in Europe: A call to action and proposal for recovery plan—An EAACI position paper. Allergy: European Journal of Allergy and Clinical Immunology, 2020, 75, 2161-2169.	5.7	23
34	Allergen immunotherapy in the current COVID-19 pandemic: A position paper of AeDA, ARIA, EAACI, DGAKI and GPA. Allergologie Select, 2020, 4, 44-52.	3.1	23
35	Prioritizing Research Challenges and Funding for Allergy and Asthma and the Need for Translational Research — The European Strategic Forum on Allergic Diseases. PediatriÄeskaÅ¢ FarmakologiÅ¢, 2020, 16, 281-295.	0.4	0
36	Food and drug allergy, and anaphylaxis in EAACI journals (2018). Pediatric Allergy and Immunology, 2019, 30, 785-794.	2.6	11

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37	Highlights and recent developments in airway diseases in EAACI journals (2018). Allergy: European Journal of Allergy and Clinical Immunology, 2019, 74, 2329-2341.	5.7	9
38	ICER report for peanut OIT comes up short. Annals of Allergy, Asthma and Immunology, 2019, 123, 430-432.	1.0	15
39	Prioritizing research challenges and funding for allergy and asthma and the need for translational research—The European Strategic Forum on Allergic Diseases. Allergy: European Journal of Allergy and Clinical Immunology, 2019, 74, 2064-2076.	5.7	39
40	Generation of a Jurkat-based fluorescent reporter cell line to evaluate lipid antigen interaction with the human iNKT cell receptor. Scientific Reports, 2019, 9, 7426.	3.3	6
41	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
42	Impact of lipid binding on the tertiary structure and allergenic potential of Jug r 3, the non-specific lipid transfer protein from walnut. Scientific Reports, 2019, 9, 2007.	3.3	27
43	Highlights and recent developments in skin allergy and related diseases in EAACI journals (2018). Clinical and Translational Allergy, 2019, 9, 60.	3.2	6
44	Patients Allergic to Fish Tolerate Ray Based on the Low Allergenicity of Its Parvalbumin. Journal of Allergy and Clinical Immunology: in Practice, 2019, 7, 500-508.e11.	3.8	40
45	Distinct Lipid Transfer Proteins display different IgEâ€binding activities that are affected by fatty acid binding. Allergy: European Journal of Allergy and Clinical Immunology, 2019, 74, 827-831.	5.7	17
46	The urgent need for a harmonized severity scoring system for acute allergic reactions. Allergy: European Journal of Allergy and Clinical Immunology, 2018, 73, 1792-1800.	5.7	79
47	Tree nut allergens. Molecular Immunology, 2018, 100, 71-81.	2.2	73
48	Componentâ€resolved diagnosis and beyond: Multivariable regression models to predict severity of hazelnut allergy. Allergy: European Journal of Allergy and Clinical Immunology, 2018, 73, 549-559.	5.7	60
49	Current (Food) Allergenic Risk Assessment: Is It Fit for Novel Foods? Status Quo and Identification of Gaps. Molecular Nutrition and Food Research, 2018, 62, 1700278.	3.3	42
50	Concomitant sensitization to legumin, Fag e 2 and Fag e 5 predicts buckwheat allergy. Clinical and Experimental Allergy, 2018, 48, 217-224.	2.9	20
51	Highlights and recent developments in airway diseases in EAACI journals (2017). Clinical and Translational Allergy, 2018, 8, 49.	3.2	9
52	Highlights and recent developments in food and drug allergy, and anaphylaxis in EAACI Journals (2017). Pediatric Allergy and Immunology, 2018, 29, 801-807.	2.6	8
53	Occupational exposure to ultrafine particles in police officers: no evidence for adverse respiratory effects. Journal of Occupational Medicine and Toxicology, 2018, 13, 5.	2.2	13
54	Peanut lipids display potential adjuvanticity by triggering a proâ€inflammatory response in human keratinocytes. Allergy: European Journal of Allergy and Clinical Immunology, 2018, 73, 1746-1749.	5.7	23

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55	Jug r 6 is the allergenic vicilin present in walnut responsible for IgE cross-reactivities to other tree nuts and seeds. Scientific Reports, 2018, 8, 11366.	3.3	25
56	Assessment of endogenous allergenicity of genetically modified plants exemplified by soybean – Where do we stand?. Food and Chemical Toxicology, 2017, 101, 139-148.	3.6	31
57	Molecular Diagnostics of Allergy to Fruits and Vegetables. , 2017, , 271-289.		1
58	Enhanced Pru p 3 lgE-binding activity by selective free fatty acid-interaction. Journal of Allergy and Clinical Immunology, 2017, 140, 1728-1731.e10.	2.9	35
59	Guidance on allergenicity assessment of genetically modified plants. EFSA Journal, 2017, 15, e04862.	1.8	109
60	Food allergy and atopic dermatitis: Prediction, progression, and prevention. Pediatric Allergy and Immunology, 2017, 28, 831-840.	2.6	57
61	Dendritic Cells and Their Role in Allergy: Uptake, Proteolytic Processing and Presentation of Allergens. International Journal of Molecular Sciences, 2017, 18, 1491.	4.1	60
62	Proteomics and its impact on food allergy diagnosis. EuPA Open Proteomics, 2016, 12, 10-12.	2.5	13
63	EAACI Molecular Allergology User's Guide. Pediatric Allergy and Immunology, 2016, 27, 1-250.	2.6	642
64	Cor a 14, the allergenic 2S albumin from hazelnut, is highly thermostable and resistant to gastrointestinal digestion. Molecular Nutrition and Food Research, 2015, 59, 2077-2086.	3.3	39
65	The nonâ€specific lipid transfer protein from hazelnut, Cor a 8, a relevant food allergen. Clinical and Translational Allergy, 2015, 5, P17.	3.2	0
66	Purification and characterisation of natural Cor a 14, the 2S albumin from hazelnut, and its isoforms. Clinical and Translational Allergy, 2015, 5, P18.	3.2	0
67	Further studies on the biological activity of hazelnut allergens. Clinical and Translational Allergy, 2015, 5, 26.	3.2	14
68	The Major Birch Pollen Allergen Bet v 1 Induces Different Responses in Dendritic Cells of Birch Pollen Allergic and Healthy Individuals. PLoS ONE, 2015, 10, e0117904.	2.5	19
69	Position paper of the <scp>EAACI</scp> : food allergy due to immunological crossâ€reactions with common inhalant allergens. Allergy: European Journal of Allergy and Clinical Immunology, 2015, 70, 1079-1090.	5.7	164
70	The <scp>E</scp> uro <scp>P</scp> revall outpatient clinic study on food allergy: background and methodology. Allergy: European Journal of Allergy and Clinical Immunology, 2015, 70, 576-584.	5.7	41
71	Applications of Molecular Diagnostic Testing in Food Allergy. Current Allergy and Asthma Reports, 2015, 15, 56.	5.3	31
72	Hazelnut allergy across Europe dissected molecularly: AÂEuroPrevall outpatient clinic survey. Journal of Allergy and Clinical Immunology, 2015, 136, 382-391.	2.9	92

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73	Component-Resolved IgE Profiles in Austrian Patients with a Convincing History of Peanut Allergy. International Archives of Allergy and Immunology, 2015, 166, 13-24.	2.1	28
74	Differential T-Helper Cell Polarization after Allergen-Specific Stimulation of Autologous Dendritic Cells in Polysensitized Allergic Patients. International Archives of Allergy and Immunology, 2015, 166, 97-106.	2.1	13
75	Structural and Functional Characterization of the Hazelnut Allergen Cor a 8. Journal of Agricultural and Food Chemistry, 2015, 63, 9150-9158.	5.2	33
76	Atopic donor status does not influence the uptake of the major grass pollen allergen, Phl p 5, by dendritic cells. Journal of Immunological Methods, 2015, 424, 120-130.	1.4	2
77	Molekulare Diagnostik der Gemüse- und Fruchtallergie. , 2015, , 229-243.		0
78	The accuracy of allergometric test for diagnosis of food allergy. Allergy: European Journal of Allergy and Clinical Immunology, 2014, 69, 969-971.	5.7	0
79	The diagnosis of food allergy: a systematic review and metaâ€analysis. Allergy: European Journal of Allergy and Clinical Immunology, 2014, 69, 76-86.	5.7	192
80	EAACI Food Allergy and Anaphylaxis Guidelines. Protecting consumers with food allergies: understanding food consumption, meeting regulations and identifying unmet needs. Allergy: European Journal of Allergy and Clinical Immunology, 2014, 69, 1464-1472.	5.7	71
81	Diseaseâ€specific healthâ€related quality of life instruments for <scp>I</scp> g <scp>E</scp> â€mediated food allergy. Allergy: European Journal of Allergy and Clinical Immunology, 2014, 69, 834-844.	5.7	44
82	The epidemiology of food allergy in Europe: a systematic review and metaâ€analysis. Allergy: European Journal of Allergy and Clinical Immunology, 2014, 69, 62-75.	5.7	407
83	Minimizing fucosylation in insect cellâ€derived glycoproteins reduces binding to IgE antibodies from the sera of patients with allergy. Biotechnology Journal, 2014, 9, 1206-1214.	3.5	20
84	Allergic sensitization: screening methods. Clinical and Translational Allergy, 2014, 4, 13.	3.2	34
85	Update: molecular diagnostics of allergies to vegetables and fruits. Allergo Journal International, 2014, 23, 24-34.	2.0	8
86	Minimizing fucosylation in insect cellâ€derived glycoproteins reduces binding to IgE antibodies from the sera of patients with allergy. Biotechnology Journal, 2014, 9, 1206-1214.	3.5	5
87	The prevalence and distribution of food sensitization in European adults. Allergy: European Journal of Allergy and Clinical Immunology, 2014, 69, 365-371.	5.7	172
88	Acute and long-term management of food allergy: systematic review. Allergy: European Journal of Allergy and Clinical Immunology, 2014, 69, 159-167.	5.7	74
89	Geographic and temporal variations in pollen exposure across <scp>E</scp> urope. Allergy: European Journal of Allergy and Clinical Immunology, 2014, 69, 913-923.	5.7	109
90	Primary prevention of food allergy in children and adults: systematic review. Allergy: European Journal of Allergy and Clinical Immunology, 2014, 69, 581-589.	5.7	168

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91	EAACI Food Allergy and Anaphylaxis Guidelines: diagnosis and management of food allergy. Allergy: European Journal of Allergy and Clinical Immunology, 2014, 69, 1008-1025.	5.7	979
92	The diagnosis of food allergy: protocol for a systematic review. Clinical and Translational Allergy, 2013, 3, 18.	3.2	10
93	The epidemiology of food allergy in Europe: protocol for a systematic review. Clinical and Translational Allergy, 2013, 3, 13.	3.2	14
94	The acute and longâ€ŧerm management of food allergy: protocol for a rapid systematic review. Clinical and Translational Allergy, 2013, 3, 12.	3.2	10
95	Allergen Chip Diagnosis for Soy-Allergic Patients: Gly m 4 as a Marker for Severe Food-Allergic Reactions to Soy. International Archives of Allergy and Immunology, 2013, 161, 229-233.	2.1	64
96	IgE cross-reactivity between the major peanut allergen Ara h 2 and the nonhomologous allergens Ara h 1 and Ara h 3. Journal of Allergy and Clinical Immunology, 2013, 132, 118-124.e12.	2.9	85
97	Understanding the molecular sensitization for <scp>C</scp> ypress pollen and peach in the <scp>L</scp> anguedocâ€ <scp>R</scp> oussillon area. Allergy: European Journal of Allergy and Clinical Immunology, 2013, 68, 249-251.	5.7	21
98	Kiwifruit allergy across Europe: Clinical manifestation and IgE recognition patterns to kiwifruit allergens. Journal of Allergy and Clinical Immunology, 2013, 131, 164-171.	2.9	82
99	Additional Indications for the Low Allergenic Properties of the Apple Cultivars Santana and Elise. Plant Foods for Human Nutrition, 2013, 68, 391-395.	3.2	14
100	Authentication of food allergens. Journal of the Serbian Chemical Society, 2013, 78, 315-320.	0.8	2
101	Literature review: â€~nonâ€lgEâ€mediated immune adverse reactions to foods'. EFSA Supporting Publications 2013, 10, .	' 0.7	2
102	Literature review: â€~in vitro digestibility tests for allergenicity assessment'. EFSA Supporting Publications, 2013, 10, 529E.	0.7	3
103	Research needs in allergy: an EAACI position paper, in collaboration with EFA. Clinical and Translational Allergy, 2012, 2, 21.	3.2	127
104	Prevention of Birch Pollen-Related Food Allergy by Mucosal Treatment with Multi-Allergen-Chimers in Mice. PLoS ONE, 2012, 7, e39409.	2.5	10
105	High-Throughput NMR Assessment of the Tertiary Structure of Food Allergens. PLoS ONE, 2012, 7, e39785.	2.5	19
106	Differences in the allergenicity of 6 different kiwifruit cultivars analyzed by prick-to-prick testing, open food challenges, and ELISA. Journal of Allergy and Clinical Immunology, 2011, 127, 677-679.e2.	2.9	31
107	Molecular diagnosis of fruit and vegetable allergy. Current Opinion in Allergy and Clinical Immunology, 2011, 11, 229-235.	2.3	70
108	Glycomarkers in parasitic infections and allergy. Biochemical Society Transactions, 2011, 39, 360-364.	3.4	9

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109	The performance of a component-based allergen microarray for the diagnosis of kiwifruit allergy. Clinical and Experimental Allergy, 2011, 41, 129-136.	2.9	54
110	Fireblight (Erwinia amylovora) affects Mal d 1-related allergenicity in apple. European Journal of Plant Pathology, 2011, 131, 1-7.	1.7	11
111	Responsiveness of the major birch allergen Bet v 1 scaffold to the gastric environment: Impact on structure and allergenic activity. Molecular Nutrition and Food Research, 2011, 55, 1690-1699.	3.3	35
112	Synthesis of cross-reactive carbohydrate determinants fragments as tools for in vitro allergy diagnosis. Bioorganic and Medicinal Chemistry, 2011, 19, 1306-1320.	3.0	15
113	Expression, Purification and Crystallization of Wheat Profilin (Tri a 12). Croatica Chemica Acta, 2011, 84, 419-422.	0.4	0
114	Cysteine proteinase inhibitor Act d 4 is a functional allergen contributing to the clinical symptoms of kiwifruit allergy. Molecular Nutrition and Food Research, 2010, 54, 373-380.	3.3	16
115	Authentication of food allergen quality by physicochemical and immunological methods. Clinical and Experimental Allergy, 2010, 40, 973-986.	2.9	18
116	Bet v 1 and its homologous food allergen Api g 1 stimulate dendritic cells from birch pollenâ€allergic individuals to induce different Thâ€cell polarization. Allergy: European Journal of Allergy and Clinical Immunology, 2010, 65, 1388-1396.	5.7	25
117	Component-resolved diagnosis of kiwifruit allergy with purified natural and recombinant kiwifruit allergens. Journal of Allergy and Clinical Immunology, 2010, 125, 687-694.e1.	2.9	95
118	Differential T-cell responses and allergen uptake after exposure of dendritic cells to the birch pollen allergens Bet v 1.0101, Bet v 1.0401 and Bet v 1.1001. Immunobiology, 2010, 215, 903-909.	1.9	28
119	Watermelon Contains 92% Water but It Also Contains Allergens!. International Archives of Allergy and Immunology, 2009, 149, 289-290.	2.1	13
120	Food allergen protein families and their structural characteristics and application in component-resolved diagnosis: new data from the EuroPrevall project. Analytical and Bioanalytical Chemistry, 2009, 395, 25-35.	3.7	76
121	Structure of the major carrot allergen Dauâ€câ€1. Acta Crystallographica Section D: Biological Crystallography, 2009, 65, 1206-1212.	2.5	25
122	Pru p 3 as a marker for symptom severity for patients with peach allergy in a birch pollen environment. Journal of Allergy and Clinical Immunology, 2009, 124, 166-167.	2.9	21
123	Assessment of component-resolved in vitro diagnosis of celeriac allergy. Journal of Allergy and Clinical Immunology, 2009, 124, 1273-1281.e2.	2.9	53
124	Purification and characterisation of relevant natural and recombinant apple allergens. Molecular Nutrition and Food Research, 2008, 52 Suppl 2, 1-12.	3.3	18
125	Assessment of allelic diversity in intron-containing Mal d 1 genes and their association to apple allergenicity. BMC Plant Biology, 2008, 8, 116.	3.6	45
126	Coordinated and standardized production, purification and characterization of natural and recombinant food allergens to establish a food allergen library. Molecular Nutrition and Food Research, 2008, 52, S159-S165.	3.3	27

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127	Purification and structural stability of the peach allergens Pru p 1 and Pru p 3. Molecular Nutrition and Food Research, 2008, 52 Suppl 2, S220-9.	3.3	39
128	Naturally occurring hypoallergenic Bet vÂ1 isoforms fail to induce IgE responses in individuals with birch pollen allergy. Journal of Allergy and Clinical Immunology, 2008, 121, 246-252.	2.9	58
129	The panel of egg allergens, Gal d 1-Gal d 5: Their improved purification and characterization. Molecular Nutrition and Food Research, 2008, 52 Suppl 2, NA-NA.	3.3	20
130	Comparison of natural and recombinant forms of the major fish allergen parvalbumin from cod and carp. Molecular Nutrition and Food Research, 2008, 52 Suppl 2, S196-207.	3.3	25
131	Characterization of Bet v 1-related allergens from kiwifruit relevant for patients with combined kiwifruit and birch pollen allergy. Molecular Nutrition and Food Research, 2008, 52 Suppl 2, NA-NA.	3.3	23
132	Prevalence of IgE-Binding to Art v 1, Art v 4 and Amb a 1 in Mugwort-Allergic Patients. International Archives of Allergy and Immunology, 2008, 145, 94-101.	2.1	53
133	Measurement of Lipid Transfer Protein in 88 Apple Cultivars. International Archives of Allergy and Immunology, 2008, 146, 19-26.	2.1	47
134	EuroPrevall Food Allergen Library. Molecular Nutrition and Food Research, 2008, 52, S157-S158.	3.3	8
135	Purification and characterisation of a panel of peanut allergens suitable for use in allergy diagnosis. Molecular Nutrition and Food Research, 2008, 52 Suppl 2, NA-NA.	3.3	26
136	Production and characterization of an allergen panel for component-resolved diagnosis of celery allergy. Molecular Nutrition and Food Research, 2008, 52 Suppl 2, S241-50.	3.3	10
137	Identifying fruit, nut and vegetable cultivars with low allergen levels and effects of post-harvest treatments. , 2007, , 134-146.		1
138	IgEâ€Mediated food allergy diagnosis: Current status and new perspectives. Molecular Nutrition and Food Research, 2007, 51, 135-147.	3.3	155
139	A recombinant allergen chimer as novel mucosal vaccine candidate for prevention of multi-sensitivities. Allergy: European Journal of Allergy and Clinical Immunology, 2007, 62, 33-41.	5.7	39
140	Effect of Postharvest Storage on the Expression of the Apple Allergen Mal d 1. Journal of Agricultural and Food Chemistry, 2006, 54, 5917-5923.	5.2	105
141	Apple allergy across Europe: How allergen sensitization profiles determine the clinical expression of allergies to plant foods. Journal of Allergy and Clinical Immunology, 2006, 118, 481-488.	2.9	308
142	Natural and recombinant molecules of the cherry allergen Pru av 2 show diverse structural and B cell characteristics but similar T cell reactivity. Clinical and Experimental Allergy, 2006, 36, 359-368.	2.9	31
143	Crossâ€reactive and speciesâ€specific immunoglobulin E epitopes of plant profilins: an experimental and structureâ€based analysis. Clinical and Experimental Allergy, 2006, 36, 920-929.	2.9	114
144	Characterization of recombinant Mal d 4 and its application for componentâ€resolved diagnosis of apple allergy. Clinical and Experimental Allergy, 2006, 36, 1087-1096.	2.9	42

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145	Allergenicity Assessment of Apple Cultivars: Hurdles in Quantifying Labile Fruit Allergens. International Archives of Allergy and Immunology, 2006, 141, 230-240.	2.1	39
146	Mutational Analysis of Amino Acid Positions Crucial for IgE-Binding Epitopes of the Major Apple <i>(Malus domestica)</i> Allergen, Mal d 1. International Archives of Allergy and Immunology, 2006, 139, 53-62.	2.1	69
147	The SAFE project: â€~plant food allergies: field to table strategies for reducing their incidence in Europe' an ECâ€funded study. Allergy: European Journal of Allergy and Clinical Immunology, 2005, 60, 436-442.	5.7	42
148	A mutant of the major apple allergen, Mal d 1, demonstrating hypoâ€allergenicity in the target organ by doubleâ€blind placeboâ€controlled food challenge. Clinical and Experimental Allergy, 2005, 35, 1638-1644.	2.9	57
149	Linkage map positions and allelic diversity of two MalÂdÂ3 (non-specific lipid transfer protein) genes in the cultivated apple (Malus domestica). Theoretical and Applied Genetics, 2005, 110, 479-491.	3.6	56
150	Genomic characterization and linkage mapping of the apple allergen genes Mal d 2 (thaumatin-like) Tj ETQq0 0 0	rgBT /Ove	rlqçk 10 Tf 5
151	Genomic cloning and linkage mapping of the Mal d 1 (PR-10) gene family in apple (Malus domestica). Theoretical and Applied Genetics, 2005, 111, 171-183.	3.6	103
152	Severe Allergy to Sharon Fruit Caused by Birch Pollen. International Archives of Allergy and Immunology, 2005, 136, 45-52.	2.1	34
153	Silencing the major apple allergen Mal d 1 by using the RNA interference approach. Journal of Allergy and Clinical Immunology, 2005, 115, 364-369.	2.9	160
154	In vivo assessment with prick-to-prick testing and double-blind, placebo-controlled food challenge of allergenicity of apple cultivars. Journal of Allergy and Clinical Immunology, 2005, 116, 1080-1086.	2.9	130
155	In vitro Analysis of Birch-Pollen-Associated Food Allergy by Use of Recombinant Allergens in the Basophil Activation Test. International Archives of Allergy and Immunology, 2005, 136, 230-238.	2.1	71
156	Efficacy of birch-pollen immunotherapy on cross-reactive food allergy confirmed by skin tests and double-blind food challenges. Clinical and Experimental Allergy, 2004, 34, 761-769.	2.9	170
157	lgE sensitization profiles toward green and gold kiwifruits differ among patients allergic to kiwifruit from 3 European countries. Journal of Allergy and Clinical Immunology, 2004, 114, 1169-1175.	2.9	100
158	Lab scale and medium scale production of recombinant allergens in Escherichia coli. Methods, 2004, 32, 219-226.	3.8	26
159	Bet v 1, the major birch pollen allergen, initiates sensitization to Api g 1, the major allergen in celery: evidence at the T cell level. European Journal of Immunology, 2003, 33, 3303-3310.	2.9	90
160	Cloning and Molecular and Immunological Characterisation of Two New Food Allergens, Cap a 2 and Lyc e 1, Profilins from Bell Pepper <i>(Capsicum annuum)</i> and Tomato <i>(Lycopersicon esculentum)</i> . International Archives of Allergy and Immunology, 2003, 131. 245-255.	2.1	60
161	Crossâ€reactive Nâ€glycans of Api g 5, a high molecular weight glycoprotein allergen from celery, are required for immunoglobulin E binding and activation of effector cells from allergic patients. FASEB Journal, 2003, 17, 1697-1699.	0.5	106
162	Microarrayed allergen molecules: diagnostic gatekeepers for allergy treatment. FASEB Journal, 2002, 16, 414-416	0.5	420

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