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List of Publications by Year
in descending order

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Version: 2024-02-01

44 papers	1,052 citations	361413 20 h-index	434195 31 g-index
47 all docs	47 docs citations	47 times ranked	1070 citing authors

#	Article	IF	Citations
1	Multi-allergen detection in food by micro high-performance liquid chromatography coupled to a dual cell linear ion trap mass spectrometry. Journal of Chromatography A, 2014, 1358, 136-144.	3.7	84
2	Multiâ€allergen quantification of finingâ€related egg and milk proteins in white wines by highâ€resolution mass spectrometry. Rapid Communications in Mass Spectrometry, 2013, 27, 2009-2018.	1.5	80
3	Comprehensive overview and recent advances in proteomics MS based methods for food allergens analysis. TrAC - Trends in Analytical Chemistry, 2018, 106, 21-36.	11.4	74
4	Fate of deoxynivalenol, T-2 and HT-2 toxins and their glucoside conjugates from flour to bread: an investigation by high-performance liquid chromatography high-resolution mass spectrometry. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2013, 30, 345-355.	2.3	56
5	Streamlining the analytical workflow for multiplex MS/MS allergen detection in processed foods. Food Chemistry, 2017, 221, 1747-1753.	8.2	50
6	Insight into the gastro-duodenal digestion resistance of soybean proteins and potential implications for residual immunogenicity. Food and Function, 2017, 8, 1599-1610.	4.6	48
7	In house validation of a high resolution mass spectrometry Orbitrap-based method for multiple allergen detection in a processed model food. Analytical and Bioanalytical Chemistry, 2018, 410, 5653-5662.	3.7	48
8	Determination of deoxynivalenol, T-2 and HT-2 toxins in a bread model food by liquid chromatographyâ€“high resolution-Orbitrap-mass spectrometry equipped with a high-energy collision dissociation cell. Journal of Chromatography A, 2011, 1218, 8646-8654.	3.7	44
9	Assessing fish authenticity by direct analysis in real time-high resolution mass spectrometry and multivariate analysis: discrimination between wild-type and farmed salmon. Food Research International, 2019, 116, 1258-1265.	6.2	44
10	Modulation of Milk Allergenicity by Baking Milk in Foods: A Proteomic Investigation. Nutrients, 2019, 11, 1536.	4.1	39
11	Scouting for Naturally Low-Toxicity Wheat Genotypes by a Multidisciplinary Approach. Scientific Reports, 2019, 9, 1646.	3.3	36
12	Orbitrapâ„¢ monostage MS versus hybrid linear ion trap MS: application to multiâ€allergen screening in wine. Journal of Mass Spectrometry, 2014, 49, 1254-1263.	1.6	34
13	Effect of thermal/pressure processing and simulated human digestion on the immunoreactivity of extractable peanut allergens. Food Research International, 2018, 109, 126-137.	6.2	33
14	Coupling SPE on-line pre-enrichment with HPLC and MS/MS for the sensitive detection of multiple allergens in wine. Food Control, 2017, 73, 814-820.	5.5	28
15	High-resolution Orbitrapâ„¢-based mass spectrometry for rapid detection of peanuts in nuts. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2015, 32, 1607-1616.	2.3	27
16	Heat and Pressure Treatments on Almond Protein Stability and Change in Immunoreactivity after Simulated Human Digestion. Nutrients, 2018, 10, 1679.	4.1	25
17	Cell wall features transferred from common into durum wheat to improve Fusarium Head Blight resistance. Plant Science, 2018, 274, 121-128.	3.6	25
18	Investigation on the stability of deoxynivalenol and DON-3 glucoside during gastro-duodenal inÂvitro digestion of a naturally contaminated bread model food. Food Control, 2014, 43, 270-275.	5.5	24

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19	A Comprehensive Peptidomic Approach to Characterize the Protein Profile of Selected Durum Wheat Genotypes: Implication for Coeliac Disease and Wheat Allergy. Nutrients, 2019, 11, 2321.	4.1	24
20	Validation of a MS Based Proteomics Method for Milk and Egg Quantification in Cookies at the Lowest VITAL Levels: An Alternative to the Use of Precautionary Labeling. Foods, 2020, 9, 1489.	4.3	22
21	Direct analysis in real time coupled to high resolution mass spectrometry as a rapid tool to assess salmon (<scp>Salmo salar</scp>) freshness. Journal of Mass Spectrometry, 2018, 53, 781-791.	1.6	21
22	Food allergens: Classification, molecular properties, characterization, and detection in food sources. Advances in Food and Nutrition Research, 2020, 93, 113-146.	3.0	20
23	Yield improvement of the Italian fresh Giuncata cheese by laccaseâ€“induced protein crosslink. International Dairy Journal, 2020, 100, 104555.	3.0	14
24	Discovery based high resolution MS/MS analysis for selection of allergen markers in chocolate and broth powder matrices. Food Chemistry, 2021, 343, 128533.	8.2	13
25	LC-tandem mass spectrometry as a screening tool for multiple detection of allergenic ingredients in complex foods. Acta IMEKO (2012), 2016, 5, 5.	0.7	13
26	Bioaccessibility of T-2 and HT-2 toxins in mycotoxin contaminated bread models submitted to in vitro human digestion. Innovative Food Science and Emerging Technologies, 2014, 22, 248-256.	5.6	12
27	Chemical Characterization, Gastrointestinal Motility and Sensory Evaluation of Dark Chocolate: A Nutraceutical Boosting Consumersâ€™ Health. Nutrients, 2020, 12, 939.	4.1	12
28	New insight into microbial degradation of mycotoxins during anaerobic digestion. Waste Management, 2021, 119, 215-225.	7.4	12
29	Emerging Allergens in Goji Berry Superfruit: The Identification of New IgE Binding Proteins towards Allergic Patientsâ€™ Sera. Biomolecules, 2020, 10, 689.	4.0	10
30	Tree Nuts and Peanuts as a Source of Beneficial Compounds and a Threat for Allergic Consumers: Overview on Methods for Their Detection in Complex Food Products. Foods, 2022, 11, 728.	4.3	10
31	Mass Spectrometry in Food Allergen Research. Comprehensive Analytical Chemistry, 2015, 68, 359-393.	1.3	9
32	Understanding the Fate of Almond (Prunus dulcis (Mill.) D.A. Webb) Oleosomes during Simulated Digestion. Nutrients, 2020, 12, 3397.	4.1	8
33	Reprint of "Bioaccessibility of T-2 and HT-2 toxins in mycotoxin contaminated bread models submitted to in vitro human digestion". Innovative Food Science and Emerging Technologies, 2014, 25, 88-96.	5.6	7
34	Geographical Origin Discrimination of Monofloral Honeys by Direct Analysis in Real Time Ionization-High Resolution Mass Spectrometry (DART-HRMS). Foods, 2020, 9, 1205.	4.3	7
35	Optimization of an Untargeted DART-HRMS Method Envisaging Identification of Potential Markers for Saffron Authenticity Assessment. Foods, 2021, 10, 1238.	4.3	6
36	Effects of the Varietal Diversity and the Thermal Treatment on the Protein Profile of Peanuts and Hazelnuts. Journal of Food Quality, 2018, 2018, 1-10.	2.6	5

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37	Prototype Gluten-Free Breads from Processed Durum Wheat: Use of Monovarietal Flours and Implications for Gluten Detoxification Strategies. Nutrients, 2020, 12, 3824.	4.1	5
38	Milk Ingredients in Meat Products: Can Autoclaving and In Vitro Gastroduodenal Digestion Mitigate Their IgE-Binding Capacity?. Nutrients, 2021, 13, 931.	4.1	5
39	In Vivo and In Vitro Assessment and Proteomic Analysis of the Effectiveness of Physical Treatments in Reducing Allergenicity of Hazelnut Proteins. Nutrients, 2022, 14, 874.	4.1	5
40	Assessment of toxic potential of mycotoxin contaminated bread during in vitro human digestion on human B lymphoid cell line. Toxicology Letters, 2015, 232, 106-112.	0.8	4
41	Investigation on the allergen profile of the soluble fraction of autoclaved peanuts and its interaction with Caco-2 cells. Food and Function, 2019, 10, 3615-3625.	4.6	3
42	Allergenic Ingredients in Food. , 2018, , .		2
43	Advances in MS methods forÂfood allergens detection. , 2020, , 787-811.		0
44	Proteomics Applied to Food Allergen Research. , 2021, , 688-698.		0