

# Elisabetta De Angelis

## 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	In Vivo and In Vitro Assessment and Proteomic Analysis of the Effectiveness of Physical Treatments in Reducing Allergenicity of Hazelnut Proteins. <i>Nutrients</i> , 2022, 14, 874.	4.1	5
2	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. <i>Foods</i> , 2022, 11, 728.	4.3	10
3	Discovery based high resolution MS/MS analysis for selection of allergen markers in chocolate and broth powder matrices. <i>Food Chemistry</i> , 2021, 343, 128533.	8.2	13
4	New insight into microbial degradation of mycotoxins during anaerobic digestion. <i>Waste Management</i> , 2021, 119, 215-225.	7.4	12
5	Proteomics Applied to Food Allergen Research. , 2021, , 688-698.		0
6	Milk Ingredients in Meat Products: Can Autoclaving and In Vitro Gastrointestinal Digestion Mitigate Their IgE-Binding Capacity?. <i>Nutrients</i> , 2021, 13, 931.	4.1	5
7	Optimization of an Untargeted DART-HRMS Method Envisaging Identification of Potential Markers for Saffron Authenticity Assessment. <i>Foods</i> , 2021, 10, 1238.	4.3	6
8	Yield improvement of the Italian fresh Giuncata cheese by laccase-induced protein crosslink. <i>International Dairy Journal</i> , 2020, 100, 104555.	3.0	14
9	Understanding the Fate of Almond ( <i>Prunus dulcis</i> (Mill.) D.A. Webb) Oleosomes during Simulated Digestion. <i>Nutrients</i> , 2020, 12, 3397.	4.1	8
10	Geographical Origin Discrimination of Monofloral Honeys by Direct Analysis in Real Time Ionization-High Resolution Mass Spectrometry (DART-HRMS). <i>Foods</i> , 2020, 9, 1205.	4.3	7
11	Prototype Gluten-Free Breads from Processed Durum Wheat: Use of Monovarietal Flours and Implications for Gluten Detoxification Strategies. <i>Nutrients</i> , 2020, 12, 3824.	4.1	5
12	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. <i>Foods</i> , 2020, 9, 1489.	4.3	22
13	Emerging Allergens in Goji Berry Superfruit: The Identification of New IgE Binding Proteins towards Allergic Patients's Sera. <i>Biomolecules</i> , 2020, 10, 689.	4.0	10
14	Chemical Characterization, Gastrointestinal Motility and Sensory Evaluation of Dark Chocolate: A Nutraceutical Boosting Consumers' Health. <i>Nutrients</i> , 2020, 12, 939.	4.1	12
15	Advances in MS methods for food allergens detection. , 2020, , 787-811.		0
16	Food allergens: Classification, molecular properties, characterization, and detection in food sources. <i>Advances in Food and Nutrition Research</i> , 2020, 93, 113-146.	3.0	20
17	Modulation of Milk Allergenicity by Baking Milk in Foods: A Proteomic Investigation. <i>Nutrients</i> , 2019, 11, 1536.	4.1	39
18	A Comprehensive Peptidomic Approach to Characterize the Protein Profile of Selected Durum Wheat Genotypes: Implication for Coeliac Disease and Wheat Allergy. <i>Nutrients</i> , 2019, 11, 2321.	4.1	24

#	ARTICLE	IF	CITATIONS
19	Investigation on the allergen profile of the soluble fraction of autoclaved peanuts and its interaction with Caco-2 cells. <i>Food and Function</i> , 2019, 10, 3615-3625.	4.6	3
20	Scouting for Naturally Low-Toxicity Wheat Genotypes by a Multidisciplinary Approach. <i>Scientific Reports</i> , 2019, 9, 1646.	3.3	36
21	Assessing fish authenticity by direct analysis in real time-high resolution mass spectrometry and multivariate analysis: discrimination between wild-type and farmed salmon. <i>Food Research International</i> , 2019, 116, 1258-1265.	6.2	44
22	Effect of thermal/pressure processing and simulated human digestion on the immunoreactivity of extractable peanut allergens. <i>Food Research International</i> , 2018, 109, 126-137.	6.2	33
23	In house validation of a high resolution mass spectrometry Orbitrap-based method for multiple allergen detection in a processed model food. <i>Analytical and Bioanalytical Chemistry</i> , 2018, 410, 5653-5662.	3.7	48
24	Allergenic Ingredients in Food. , 2018, , .		2
25	Heat and Pressure Treatments on Almond Protein Stability and Change in Immunoreactivity after Simulated Human Digestion. <i>Nutrients</i> , 2018, 10, 1679.	4.1	25
26	Cell wall features transferred from common into durum wheat to improve Fusarium Head Blight resistance. <i>Plant Science</i> , 2018, 274, 121-128.	3.6	25
27	Direct analysis in real time coupled to high resolution mass spectrometry as a rapid tool to assess salmon ( <i>Salmo salar</i> ) freshness. <i>Journal of Mass Spectrometry</i> , 2018, 53, 781-791.	1.6	21
28	Effects of the Varietal Diversity and the Thermal Treatment on the Protein Profile of Peanuts and Hazelnuts. <i>Journal of Food Quality</i> , 2018, 2018, 1-10.	2.6	5
29	Comprehensive overview and recent advances in proteomics MS based methods for food allergens analysis. <i>TrAC - Trends in Analytical Chemistry</i> , 2018, 106, 21-36.	11.4	74
30	Insight into the gastro-duodenal digestion resistance of soybean proteins and potential implications for residual immunogenicity. <i>Food and Function</i> , 2017, 8, 1599-1610.	4.6	48
31	Coupling SPE on-line pre-enrichment with HPLC and MS/MS for the sensitive detection of multiple allergens in wine. <i>Food Control</i> , 2017, 73, 814-820.	5.5	28
32	Streamlining the analytical workflow for multiplex MS/MS allergen detection in processed foods. <i>Food Chemistry</i> , 2017, 221, 1747-1753.	8.2	50
33	LC-tandem mass spectrometry as a screening tool for multiple detection of allergenic ingredients in complex foods. <i>Acta IMEKO (2012)</i> , 2016, 5, 5.	0.7	13
34	Mass Spectrometry in Food Allergen Research. <i>Comprehensive Analytical Chemistry</i> , 2015, 68, 359-393.	1.3	9
35	High-resolution Orbitrap-based mass spectrometry for rapid detection of peanuts in nuts. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2015, 32, 1607-1616.	2.3	27
36	Assessment of toxic potential of mycotoxin contaminated bread during in vitro human digestion on human B lymphoid cell line. <i>Toxicology Letters</i> , 2015, 232, 106-112.	0.8	4

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37	Bioaccessibility of T-2 and HT-2 toxins in mycotoxin contaminated bread models submitted to in vitro human digestion. <i>Innovative Food Science and Emerging Technologies</i> , 2014, 22, 248-256.	5.6	12
38	Reprint of "Bioaccessibility of T-2 and HT-2 toxins in mycotoxin contaminated bread models submitted to in vitro human digestion". <i>Innovative Food Science and Emerging Technologies</i> , 2014, 25, 88-96.	5.6	7
39	Multi-allergen detection in food by micro high-performance liquid chromatography coupled to a dual cell linear ion trap mass spectrometry. <i>Journal of Chromatography A</i> , 2014, 1358, 136-144.	3.7	84
40	Investigation on the stability of deoxynivalenol and DON-3 glucoside during gastro-duodenal in vitro digestion of a naturally contaminated bread model food. <i>Food Control</i> , 2014, 43, 270-275.	5.5	24
41	Orbitrap, a monostage MS versus hybrid linear ion trap MS: application to multi-allergen screening in wine. <i>Journal of Mass Spectrometry</i> , 2014, 49, 1254-1263.	1.6	34
42	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. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2013, 30, 345-355.	2.3	56
43	Multi-allergen quantification of fining-related egg and milk proteins in white wines by high-resolution mass spectrometry. <i>Rapid Communications in Mass Spectrometry</i> , 2013, 27, 2009-2018.	1.5	80
44	Determination of deoxynivalenol, T-2 and HT-2 toxins in a bread model food by liquid chromatography-high resolution-Orbitrap-mass spectrometry equipped with a high-energy collision dissociation cell. <i>Journal of Chromatography A</i> , 2011, 1218, 8646-8654.	3.7	44