# AXE 4 - Publications 2017


1. **Biscola V, de Olmos AR, Choiset Y, Rabesona H, Garro MS, Mozzi F, Chobert JM, Drouet M, Haertlé T, Franco BDGM.** Soymilk fermentation by Enterococcus faecalis VB43 leads to reduction in the immunoreactivity of allergenic proteins β-conglycinin (7S) and glycinin (11S). Benef Microbes. 2017; 8(4): 635-43

2. **Castan, L., Magnan, A., & Bouchaud, G. (2017).** Chemokine receptors in allergic diseases. *Allergy, 72*(5), 682-690. http://doi.org/10.1111/all.13089

3. **Claude, M., Bouchaud, G., Lupi, R., Castan, L., Tranquet, O., Denery-Papini, S., Bodinier, M., & Brossard, C. (2017).** How Proteins Aggregate Can Reduce Allergenicity: Comparison of Ovalbumins Heated under Opposite Electrostatic Conditions. *Journal of Agricultural and Food Chemistry, 65*(18), 3693-3701. http://doi.org/10.1021/acs.jafc.7b00676

4. **Drouet M, Hoppe A, Moreau AS, Bonneau JC, Leclere JM, Le Sellin J.** [Cannabis and crossed allergy with food]. Rev Pneumol Clin. 2017;73(6):290-3.

5. **Lauener, R., Eigenmann, P. A., Wassenberg, J., Jung, A., Denery-Papini, S., Sjolander, S., Pecquet, S., Fritsche, R., Zuercher, A., Wermeille, A., Fontanesi, M., Mercenier, A., Vissers, Y. M., & Nutten, S. (2017).** Oral Immunotherapy With Partially Hydrolyzed Wheat-Based Cereals: A Pilot Study. *Clinical Medicine Insights-Pediatrics, 11*, 1-6. http://doi.org/10.1177/1179556517730018

6. **Lechevalier, V., Guérin, C., Anton, M., Beaumal, V., David Briand, E., Gillard, A., Le Gouar, Y., Musikaphun, N., Pasco, M., Dupont, D., Nau, F. (2017).** Effect of dry heat treatment of egg white powder on its functional, nutritional and allergenic properties. *Journal of Food Engineering, 195*, 40-51. , DOI : 10.1016/j.jfoodeng.2016.09.022 http://prodinra.inra.fr/record/371857

7. **Lechevalier, V., Guérin-Dubiard, C., Anton, M., Beaumal, V., David Briand, E., Gillard, A., Le Gouar, Y., Musikaphun, N., Pasco, M., Dupont, D., & Nau, F. (2017).** Effect of dry heat treatment of egg white powder on its functional, nutritional and allergenic properties. *Journal of Food Engineering, 195*, 40-51. http://dx.doi.org/10.1016/j.jfoodeng.2016.09.022

8. **Lechevalier, V., Guérin, C., Anton, M., Beaumal, V., David Briand, E., Gillard, A., Le Gouar, Y., Musikaphun, N., Tanguy-Sai, G., Pasco, M., Dupont, D., Nau, F. (2017).** Pasteurisation of liquid whole egg: Optimal heat treatments in relation to its functional, nutritional and allergenic properties. *Journal of Food Engineering, 195*, 137-149. , DOI : 10.1016/j.jfoodeng.2016.10.007 http://prodinra.inra.fr/record/372607

9. **Perot, M., Anton, P. M., Depeint, F., Rodriguez, C. B., Larre, C., Bodinier, M., Thebaudin, J. Y., Gadonna-Widehem, P., & Delayre-Orthez, C. (2017).** A new combination of probiotics and prebiotics attenuates symptoms in a mouse food allergy model. *Allergy, 72*, 479-480. Meeting Abstract

10. **Perot, M., Lupi, R., Guyot, S., Delayre-Orthez, C., Gadonna-Widehem, P., Thebaudin, J. Y., Bodinier, M., & Larre, C. (2017).** Polyphenol Interactions Mitigate the Immunogenicity and Allergenicity of Gliadins. *Journal of Agricultural and Food Chemistry, 65*(31), 6442-6451. http://doi.org/10.1021/acs.jafc.6b05371

11. **Renaudin JM, Beaumont P, Sabouraud D, Dumond P, Liabeuf V, Tscheiller S, Drouet M.** Anaphylaxie alimentaire sévère : données recueillies par le Réseau d'Allergo-Vigilance® (2002–2017) et allergènes émergents. Rev Fr Allergol 2017; 57(3) : e3-7

12. **Tranquet, O., Gaudin, J. C., Patil, S., Steinbrecher, J., Matsunaga, K., Teshima, R., Sakai, S., Larre, C., & Denery-Papini, S. (2017).** A chimeric IgE that mimics IgE from patients allergic to acid-hydrolyzed wheat proteins is a novel tool for in vitro allergenicity assessment of functionalized glutens. *PloS One, 12*(11), e0187415. http://doi.org/10.1371/journal.pone.0187415

13. **Van Bilsen, J. H. M., Sienkiewicz-Szlapka, E., Lozano-Ojalvo, D., Willemsen, L. E. M., Antunes, C. M., Molina, E., Smit, J. J., Wroblewska, B., Wichers, H. J., Knol, E. F., Ladics, G. S., Pieters, R. H. H., Denery-Papini, S., Vissers, Y. M., Bavaro, S. L., Larre, C., Verhoeckx, K. C. M., & Roggen, E. L. (2017).** Application of the adverse outcome pathway (AOP) concept to structure the available in vivo and in vitro mechanistic data for allergic sensitization to food proteins. *Clinical and Translational Allergy, 7*, 18. http://doi.org/10.1186/s13601-017-0152-0

14. **Villard-Truc F, Gomez SA, Sabouraud-Leclerc D.** Enquête nationale sur l'induction de tolérance orale à l'arachide en 2016. Rev Fr Allergol 2017; 57(3): 262-3