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Research outputs:

Animal models of allergen-specific immunotherapy in food allergy: Overview and opportunities
Research output: Research - peer-review › Journal article – Annual report year: 2018

Immunogenicity and allergenicity of camel and cow's milk: a comparative study in brown Norway rats
Research output: Research - peer-review › Conference abstract in journal – Annual report year: 2018

Modermælkserstatninger til forbyggelse og behandling af komælksallergi
Research output: Research › Journal article – Annual report year: 2018

Preventive sublingual allergen immunotherapy with house dust mite extract modulates epitope recognition in pre-school children
Research output: Research - peer-review › Conference abstract in journal – Annual report year: 2018

Protein-chemical features of five different wheat products affect the sensitising capacity through the skin
Research output: Research - peer-review › Conference abstract for conference – Annual report year: 2018

Sensitising potential of gluten products via intact, damaged and inflamed skin
Research output: Research - peer-review › Conference abstract for conference – Annual report year: 2018

The influence of protein-chemical features on the skin sensitising capacity of five different wheat products: A dose-response study in brown Norway rats
Research output: Research - peer-review › Conference abstract in journal – Annual report year: 2018

Milk allergy prevention and treatment
Research output: Research › Patent – Annual report year: 2017

A review of animal models used to evaluate potential allergenicity of genetically modified organisms (GMOs)
Research output: Research - peer-review › Review – Annual report year: 2017

Correlation of the allergenicity and tolerogenicity of two cow's milk protein products with intestinal uptake
Research output: Research - peer-review › Conference abstract in journal – Annual report year: 2017

Correlation of the allergenicity and tolerogenicity of two cow's milk protein products with their intestinal uptake – a study in Brown Norway (BN) rats
Research output: Research - peer-review › Conference abstract in proceedings – Annual report year: 2017
Correlation of the allergenicity and tolerogenicity of two cow’s milk protein products with their intestinal uptake – a study in Brown Norway rats
Research output: Research - peer-review › Conference abstract for conference – Annual report year: 2017

Food allergy skin sensitization: A comparative study with three different gluten products in Brown Norway rats
Research output: Research - peer-review › Conference abstract in proceedings – Annual report year: 2017

IgE - the main player of food allergy
Research output: Research - peer-review › Journal article – Annual report year: 2017

Sensitising capacity of five different wheat products through the skin
Research output: Research - peer-review › Conference abstract in proceedings – Annual report year: 2017

Sensitising capacity of unmodified and acid hydrolysed gluten through the skin—a comparative study in naïve vs tolerant Brown Norway rats
Research output: Research - peer-review › Conference abstract in journal – Annual report year: 2017

Tarmens bakterier og fødevareallergi
Research output: Research › Journal article – Annual report year: 2017

The effect of Akkermansia muciniphila on house dust mite induced allergic airway inflammation
Research output: Research - peer-review › Conference abstract in proceedings – Annual report year: 2017

Current challenges facing the assessment of the allergenic capacity of food allergens in animal models
Research output: Research - peer-review › Journal article – Annual report year: 2016

Development of a food allergy skin sensitisation model in naïve Brown Norway rats
Research output: Research - peer-review › Conference abstract for conference – Annual report year: 2017

Establishing methods to evaluate intestinal uptake of food proteins
Research output: Research - peer-review › Conference abstract for conference – Annual report year: 2017

Food Allergens: Is There a Correlation between Stability to Digestion and Allergenicity?
Research output: Research - peer-review › Journal article – Annual report year: 2016

Gluten, Enzymatic or Acid hydrolysed gluten does not induce sensitisation by the oral route in contrast to i.p. dosing: A study in gluten-tolerant Brown Norway rats.
Research output: Research - peer-review › Conference abstract for conference – Annual report year: 2017

Linear epitope mapping of peanut allergens demonstrates individualized and persistent antibody-binding patterns
Research output: Research - peer-review › Letter – Annual report year: 2016

Tarmens mikroflora og spædbørns komælkstolerance skal undersøges
Research output: Research - peer-review › Journal article – Annual report year: 2017

Acid hydrolysed gluten induces high avidity antibodies to gluten: A study in gluten tolerant Brown Norway rats.
Research output: Research - peer-review › Conference abstract for conference – Annual report year: 2015

Characterization of the Immunogenicity and Allergenicity of Two Cow's Milk Hydrolysates – A Study In Brown Norway Rats
Research output: Research - peer-review › Journal article – Annual report year: 2015
Development of two Brown Norway rat models for the assessment of primary prevention and desensitising capacity of cow's milk based hydrolysates  
Research output: Research › peer-review › Conference abstract in journal – Annual report year: 2015

High-throughput sequencing enhanced phage display enables the identification of patient-specific epitope motifs in serum  
Research output: Research › peer-review › Journal article – Annual report year: 2015

High-Throughput Tools for Characterization of Antibody Epitopes  
Research output: Research › Ph.D. thesis – Annual report year: 2015

The impact of processing and matrix on the antibody level, specificity and avidity raised against the peanut allergen Ara h 1  
Research output: Research › peer-review › Conference abstract in journal – Annual report year: 2016

The influence of physico-chemical properties of cow's milk based hydrolysates on the allergenic versus primary preventive capacity.  
Research output: Research › peer-review › Conference abstract for conference – Annual report year: 2015

The influence of various forms of processing on the sensitising capacity of cow's milk and peanut allergens  
Research output: Research › peer-review › Conference abstract for conference – Annual report year: 2015

The use of aluminum hydroxide as adjuvant modulates the antibody response to food allergens  
Research output: Research › peer-review › Conference article – Annual report year: 2015

Transgenic DQ2 mice on a total knock out background have a suboptimal humoral immune response to gluten  
Research output: Research › peer-review › Conference abstract for conference – Annual report year: 2015

Ultra-high density peptide arrays demonstrate unique patient-specific IgE and IgG4 epitope patterns for peanut allergens that persist over multiple years  
Research output: Research › peer-review › Conference abstract in journal – Annual report year: 2016

A novel approach for characterisation of conformational allergen epitopes combining phage display and high-throughput sequencing  
Research output: Research › peer-review › Conference abstract in journal – Annual report year: 2014

Assessment of the Sensitizing Potential of Processed Peanut Proteins in Brown Norway Rats: Roasting Does Not Enhance Allergenicity  
Research output: Research › peer-review › Journal article – Annual report year: 2014

Characterisation of the Ara h 1-specific IgE repertoire in peanut allergic patients using phage display technology and next generation sequencing  
Research output: Research › peer-review › Conference abstract in journal – Annual report year: 2014

IgE versus IgG4 epitopes of the peanut allergen Ara h 1 in patients with severe allergy  
Research output: Research › peer-review › Journal article – Annual report year: 2014

Linear versus conformational epitopes of three cow's milk allergens  
Research output: Research › peer-review › Conference abstract in journal – Annual report year: 2014

Mælkeproteiner og allergi: Kan modermælkserstatninger forebygge mælkeallergi?  
Research output: Research › Journal article – Annual report year: 2014
The impact of structural integrity and route of administration on the antibody specificity against three cow's milk allergens - a study in Brown Norway rats.
Research output: Research - peer-review › Journal article – Annual report year: 2014

Experimental approaches to predict allergenic potential of novel food
Research output: Research - peer-review › Conference abstract in journal – Annual report year: 2013

IgE vs IgG4 epitopes of the peanut allergen Ara h 1 in patients with severe allergy
Research output: Research - peer-review › Conference abstract in journal – Annual report year: 2013

The Sensitising Capacity of Intact β-Lactoglobulin is Reduced by Co-Administration with Digested β-Lactoglobulin
Research output: Research - peer-review › Journal article – Annual report year: 2013

Digested Ara h 1 Loses Sensitizing Capacity When Separated into Fractions
Research output: Research - peer-review › Journal article – Annual report year: 2012

Digested BLG can induce tolerance when co-administered with intact BLG in Brown Norway rats
Research output: Research - peer-review › Conference abstract for conference – Annual report year: 2012

Food allergen digestibility: The influence on allergenicity
Research output: Research - peer-review › Conference abstract for conference – Annual report year: 2012

IgE epitopes of intact and digested Ara h 1: A comparative study in humans and rats
Research output: Research - peer-review › Journal article – Annual report year: 2012

Limitations and possibilities of animal models for human allergenic risk evaluation
Research output: Research - peer-review › Conference abstract in proceedings – Annual report year: 2013

Mælkeproteiner og allergi - Hvilke egenskaber ved nedbrudte mælkeproteiner bidrager til deres evne til at inducere allergi?
Research output: Research › Journal article – Annual report year: 2012

Sensitising capacity of peptides from food allergens
Research output: Research › Ph.D. thesis – Annual report year: 2012

The influence of digestibility on the allergenicity of food allergens
Research output: Research - peer-review › Conference abstract in proceedings – Annual report year: 2013

Ara h 1-digesta lose sensitizing activity when separated into fractions
Research output: Research - peer-review › Poster – Annual report year: 2011

Milk hydrolysis products may retain their allergenic reactivity
Research output: Research - peer-review › Conference abstract for conference – Annual report year: 2011

Sensitization with 7S Globulins from Peanut, Hazelnut, Soy or Pea Induces IgE with Different Biological Activities Which Are Modified by Soy Tolerance
Research output: Research - peer-review › Journal article – Annual report year: 2011

Can soy tolerance protect against peanut allergy?
Research output: Research - peer-review › Conference abstract for conference – Annual report year: 2010
Digested Ara h 1 has sensitizing capacity in Brown Norway rats
Research output: Research - peer-review › Journal article – Annual report year: 2009

Food processing affects the immunogenic and allergenic potential of peanut and soy allergens in an oral rat model
Research output: Research - peer-review › Journal article – Annual report year: 2009

Comparison of sensitisation potential of 7S globulins from peanut, hazelnut, soy and pea
Research output: Research › Conference abstract for conference – Annual report year: 2008

Digested Ara h 1 retains its sensitising capacity in Brown Norway rats
Research output: Research › Conference abstract for conference – Annual report year: 2008

Mælkeproteiner og allergi: Kan aggregater af peptider fra nedbrudte mælkeproteiner medføre en udvikling af mælkeallergi
Research output: Communication › Journal article – Annual report year: 2008

Sensitisation capacity of intact and digested 2S albumin from Brazil nut in a Brown Norway rat model
Research output: Research › Conference abstract for conference – Annual report year: 2008

Degraded food allergens may retain their sensitising capacity
Research output: Research - peer-review › Poster – Annual report year: 2007

Epitope mapping of intact and digested Ara h 1
Research output: Research - peer-review › Conference abstract for conference – Annual report year: 2006

Projects:

Evaluering af risikoen ved indtagelse af græs-juice/-ekstrakt - en potentiel fremtidig protein kilde
Project: Research

Development of a birch sap with extended shelf life for prevention and treatment of birch pollen allergy
Project: Research

Allergenicity of camel milk
Project: PhD

Health related effects of quinoa- impact on intestinal permeability and immune responses
Project: PhD

ALLEVIA TE - A novel strategy for food allergy prevention and treatment
Project: Research

A novel strategy for hypoallergenic infant formulas
Project: Research

Microbiota and cow's milk tolerance
Project: PhD

Droplet technology for ultra rapid epitope mapping of allergens
Project: PhD
Allergenicity of Peptides from Food Allergens - a Food Allergy Sensitisation Study
Project: PhD

Microbiota and cow's milk tolerance
Project: Research

Food allergy skin sensitisation
Project: Research

Improving Allergy Risk Assessment Strategy for new food proteins
Project: Research

Improving health properties of food by sharing our knowledge on the digestive process
Project: Research

Allergenic versus tolerogenic characteristics of cow's milk hydrolysates
Project: Research

Activities:

Training School in Food Allergy Animal Models
Activity: Talks and presentations › Guest lectures, external teaching and course activities at other universities

3rd ImpARAS Conference
Activity: Attending an event › Participating in or organising a conference

Sensitisation capacity of intact and digested 2S albumin from Brazil nut in a Brown Norway rat model
Activity: Talks and presentations › Conference presentations

Digested Ara h 1 retains its sensitising capacity in Brown Norway rats
Activity: Talks and presentations › Conference presentations

Epitope mapping of intact and digested Ara h 1
Activity: Talks and presentations › Conference presentations

Press clippings:

Forskningsprojektet ALLEVIATE
Press/Media: Press / Media

Innovationsfondsprojektet ALLEVIATE
Press/Media: Press / Media

Produktudvikling til modermælkserstatninger
Press/Media: Press / Media

Alleviate forskningsprojekt - udvikling af produkter til forebyggelse og behandling af fødevareallergier
Press/Media: Press / Media