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Publications:

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

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

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

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

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

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

The effect of Akkermansia muciniphilia on house dust mite induced allergic airway inflammation
Publication: 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
Publication: Research - peer-review › Journal article – Annual report year: 2016

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

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

Food Allergens: Is There a Correlation between Stability to Digestion and Allergenicity?
Publication: 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.
Publication: Research - peer-review › Conference abstract for conference – Annual report year: 2017

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

Tarmens mikroflora og spædbørns komælkstolerance skal undersøges
Publication: 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.
Publication: 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
Publication: 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
Publication: 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
Publication: Research - peer-review › Journal article – Annual report year: 2015

High-Throughput Tools for Characterization of Antibody Epitopes
Publication: 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
Publication: 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.
Publication: 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
Publication: 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
Publication: 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
Publication: 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
Publication: 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
Publication: 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
Publication: 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
Publication: 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
Publication: Research - peer-review › Journal article – Annual report year: 2014

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

Mælkeproteiner og allergi: Kan modernmælkserstatninger forebygge mælkeallergi?
Publication: 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.
Publication: Research - peer-review › Journal article – Annual report year: 2014

Experimental approaches to predict allergenic potential of novel food
Publication: 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
Publication: 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
Publication: Research - peer-review › Journal article – Annual report year: 2013

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

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

Food allergen digestibility: The influence on allergenicity
Publication: 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
Publication: Research - peer-review › Journal article – Annual report year: 2012

Limitations and possibilities of animal models for human allergenic risk evaluation
Publication: 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?
Publication: Research › Journal article – Annual report year: 2012

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

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

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

Milk hydrolysis products may retain their allergenic reactivity
Publication: 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
Publication: Research - peer-review › Journal article – Annual report year: 2011

Can soy tolerance protect against peanut allergy?
Publication: Research - peer-review › Conference abstract for conference – Annual report year: 2010

Digested Ara h 1 has sensitizing capacity in Brown Norway rats
Publication: 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
Publication: Research - peer-review › Journal article – Annual report year: 2009

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

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

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

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

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

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

Allergenicity of camel milk
Project: PhD

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

ALLEVIATE - A novel strategy for food allergy prevention and treatment
Project

Microbiota and cow's milk tolerance
Project

Microbiota and cow's milk tolerance
Project: PhD

Food allergy skin sensitisation
Project

A novel strategy for hypoallergenic infant formulas
Project

Improving Allergy Risk Assessment Strategy for new food proteins
Project

Allergenic versus tolerogenic characteristics of cow's milk hydrolysates
Project

Droplet technology for ultra rapid epitope mapping of allergens
Project: PhD

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

Allergenicity of Peptides from Food Allergens - a Food Allergy Sensitisation Study
Project: PhD

Activities:

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

Innovationsfondsprojektet ALLEVIATE
Press / Media

Produktudvikling til modermælkserstatninger
Press / Media

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