

Curriculum Vitae
Soheila June Maleki

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Education

- 10/96-7/98 Postdoctoral research fellow & Instructor, Joint appointment in the Dept. of Biochemistry and Molecular Biology, University of Arkansas for Medical Sciences (UAMS), and Dept. of Pediatrics (Allergy and Immunology) Arkansas Children's Hospital (ACH), Little Rock, AR.
- 1991-1996 Ph.D., Dept. of Biochemistry and Molecular Biology, University of Arkansas for Medical Sciences, Little Rock, AR.
- 1986-1991 B.S. in Chemistry with a minor in Biology, University of Tennessee, Martin, TN.

Honors and Awards

- 2018-2019 Finalist in the Samuel J. Heyman Service to America Medals (SAMMIES-2018. Medal recipients are to be announced in October.
- 9-12-2017 Distinguished Senior Scientist of the Year Award for the Agricultural Research Service (ARS), USDA (\$43,000)
- 2017-2020 NIFA Competitive Grant Award Improving diagnosis of peanut & tree nut allergy (\$500K)
- 2014-present Fellow of the American Academy of Asthma Allergy and Immunology.
- 2015-2019 Cooperative Research and Development Agreement (CRADA) with Aimmune (\$252K).
- 2012- 2019 Material Transfer and Research Award with Allergen Research Corp./Aimmune (\$250K)
- 2013-present Research Trust Award from National Peanut Board (\$8500)
- 2015-2016 Subcontract from Arkansas Children's Hospital (\$20,000)
- 2015 Technology Transfer Adoption of the year award
- 2014 Reimbursible agreement with Allerein Inc. (\$10,500)
- 2009-2013 USDA-Research funds for a project entitled Primary and Secondary Prevention of Peanut and Tree nut Allergy-Lead Scientist-PI (\$800K)
- 2011-2014 NIFA Research funded entitled "Effects of Food Processing on Food Allergens- Assessment and Improvement of Detection Methods-coPI (\$500K)
- 2001-present Peanut Foundation/Georgia Peanut Commission annual awards (\$90 K total)
- 2008-2011 EPA award for Determination of clinically relevant cross-reactive epitopes of peanut and tree nuts-coPI (\$450K),
- 2011-2013 Outstanding Paper of the year award (2004, 2010, 2011 & 2013)
- 2011-2012 Outstanding Scientist of the year award at SRRC.
- 2007-2009 Awarded USDA post-doctoral Research Grant-PI
- 2002-2008 Awarded three grants from the National Peanut Board-PI (\$108K)
- 2005-2006 ARS International Scientific Enhancement Award-PI (\$20K)
- 2003-2004 ARS-Southern Regional Research Center Early Career Scientist Award
- 2003-2004 USDA-Mid South Area Early Career Scientist Awards, including research /equipment funds.
- 2002-2004 Awarded USDA post-doctoral Research Grant (\$200K)

2002-2003 Awarded Excellence in Peanut Research and Education Award by Peanut Industry
2000-2002 Awarded a grant from The National Food and Forestry Research Institute of Japan
2001-2002 Awarded Office of Education and Cooperative Research Development (OECD) grant
1994-1996 Awarded DOE-EPSCoR Predoctoral Traineeship (full salary recovery + supply funds)
Other awards include best presentation at AOAC (2008), best presentation European Academy of Ashtma allergy and Clinical Immunology (2014 + declined cash award).

Select Memberships/Advisory Roles: Fellow of American Academy of Allergy, Asthma and Immunology (AAAAI), American Association of Science (AAAS), Scientific Advisory Committee to the National Peanut Board, American Peanut Council, AOAC Presidential Food Allergy Task Force, Peanut Genome Initiative Steering Committee, Invited member of the Food Advisory Committee to the FDA (Threshold panel 2005). Invited as an International Expert on Food Allergy to evaluate NCE-funded, AllerGen program in Canada (2005-present), CME courses taught at the AAAAI 2012-2014 Peanut and Tree nut Cross reactivity. 2015-2016 Member of the multi-institutional *Coordinating Committee to Update the Guidelines for the Diagnosis and Management of Food Allergy*-nominated by the secretary of Agriculture. 2016-Acting Center Director in April & May.

Professional Experience

2016 Acting Center Director (April-May).

2004-present Lead Research Scientist, USDA-Agricultural Research Service, New Orleans, LA on a project entitled: Primary and Secondary Prevention of Peanut and Tree nut Allergy. Research area: investigating the role of various processing events on the structure, function and allergenicity of peanut and tree nut proteins, allergen cross-reactivity, antibody-allergen interactions, and development of improved detection, diagnostic and therapeutic tools for food allergy.

2014-present Adjunct Professor of Clinical Immunology, Allergy and Rheumatology at Tulane University School of Medicine

2004-2014 Adjunct Associate Professor, Tulane School of Medicine, Department of Allergy, Rheumatology and Immunology.

7/98-2004 Research Chemist at United States Dept. of Agriculture (USDA). New Orleans, LA.

1997-1998 Post-doctoral Research Fellow, Arkansas Children's Hospital, T cell epitope mapping of peanut allergens and development of methods for large-scale purification of peanut allergens for structure/function analysis and immunological studies (under Dr. Wesley Burks).

1997-2001 Instructor of Advanced Immunological Methods/Research Assistant Faculty. Dept. of Biochemistry and Molecular Biology, UAMS.

Additional Training:

1994&5 University of Wisconsin, Madison; Advanced techniques in fluorescence polarization: quantitative analysis of protein-protein interactions in the laboratory of Dr. Catherine A. Royer.

1997 Johns Hopkins University, Baltimore, MD; Advanced techniques in immunology: T-cell and B-cell isolation, growth and maintenance in culture in the laboratory of Drs. S. K. Huang and H. A. Sampson.

- 1998-2000 University of Arkansas for Medical Sciences, Little Rock, AR; Continuous advanced immunological techniques training: T-cell and B-cell, dendritic cell manipulations, FACS, cytokine analysis, etc. Two-year training and collaboration with of Dr. Martin Cannon.
- 2000 & 2005 National Food Research Institute (NFRI), Tsukuba, Japan; Vascular permeability studies caused by allergens in mice in the laboratory of Dr. K. Yamaki. Trained to develop an antibody library in the laboratory of Dr. Hiroshi Shinmoto. Tohoku National Experiment Station (TNES), Fukushima, Japan.
- 2007 Advanced circular dichroism (CD) applications training, JASCO inc. Easton, MD.

Publications/Reports about research:

TV or Radio: CBS evening news, Two news interviews by American Association for the Advancement of Science (AAAS) Radio show broadcasted in Washington, DC: one entitled "The hypoallergenic peanut and the second Roasting enhances peanut allergenicity", NW News Channel 8, Dennis Miller Live (2003), Channel 7 (New Orleans) WWLTV (2005). BBC Radio Scotland (2010), Peanut Allergy Feature short script for television news release on Agday web site (2010) (<http://www.agweb.com/AgDay/Default.aspx#>), www.talkallergy.co.uk/.../hopes_rise_for_low_allergy_peanut... (2010)

Written Articles/Reports/News papers(2002-2016) Associated Press, DC (by Phillip Brashire), USA Today (2003 & 2004), Reuters Health, USDA news release (by Amy Spillman), DC (twice), My generation Magazine, NY (by Rachel Grumman), Health Magazine, AL (by Peaches), Agrifood Awareness, Australia, Ag supplier, Allergy Resource Int., Canadian Press, C-Health, CTV News, DTN, Farm Assist, Farmers National Company, Finactive, Food-e-News, German Press, Russian Press, FSNet, Gazzette, Just-Food, Life Sciences, Yahoo News, Georgia Peanut Commission, NE Health System, Power Farm, Prevention Magazine, Seattle Post Intelligencer, Seed Quest News, The Hoffman News, The Victoria Advocate, San Antonio, TX., United Farm Coop., Zing Solutions, etc.

Peanut Allergy Research, published for medical professionals on Allergies Network (<http://www.allergiesnetwork.com>), 2009 Boiling Shrimp may Reduce Shellfish Allergen: Journal of Food Science Study Press Release 2010.

Breaking News on Food & Beverage Development: Boiling shrimp could cut shellfish allergy– Europe. foodnavigator.com (2010). Woman's World magazine, a national weekly publication, included shell fish allergy work. 2010.

2010-European Allergy Conference press release.

Daily Telegraph <http://www.telegraph.co.uk/health/healthnews/7808724/New-peanut-could-free-millions-from-the-fear-of-a-allergic-reaction.html>; Independent <http://www.independent.co.uk/life-style/food-and-drink/news/modified-peanuts-may-cut-risk-of-allergic-reactions-1994117.html>; BBC On line <http://news.bbc.co.uk/1/hi/health/10259649.stm>

Press Association <http://www.google.com/hostednews/ukpress/article/ALeqM5g128IkClgThIzwhR3v40BL3wwMVw>

Express <http://www.express.co.uk/posts/view/179739/Nut-to-cut-allergy-risk->; Scotsman

<http://news.scotsman.com/health/This-story-contains-nuts-6346533.jp>, Daily Mail <http://www.dailymail.co.uk/health/article-1284741/Low-allergy-peanuts-bred-revolutionise-eating-nut-sufferers.html>, Britain News Net

<http://www.britainnews.net/story/644897>, Medical News Today <http://www.medicalnewstoday.com/articles/191380.php>

US News and World Report <http://health.usnews.com/health-news/managing-your-healthcare/articles/2010/06/08/health-highlights-june-8-2010.html> , Healthzone California <http://www.healthzone.ca/health/newsfeatures/research/article/823721--scientists-breeding-less-allergic-peanuts>, Minneapolis City Pages

http://blogs.citypages.com/food/2010/06/williams_blue_d.php, Irish Times

<http://www.irishtimes.com/newspaper/health/2010/0608/1224272051940.html>

Peace with Peanuts. By: Watkins, Dennis. Scientific American, Sep2003, Vol. 289 Issue 3, p36

May issue of National Geographic (2006)

Chemical Industry News Reducing allergenicity of peanuts. June 9, 2008 Issue, p16-19.

-Reducing allergenicity of peanuts. Article written by: Chemical Industry News. June 9, 2008. p. 16-19.

-Breaking News on Food & Beverage Development: Boiling shrimp could cut shellfish allergy– Europe. foodnavigator.com (2010)

- Woman's World magazine, a national weekly publication, included shell fish allergy work (4/2010 issue).

2012-Tulane Hulabaloo Article on Peanut allergy.

2012-Post a comment By Nathan Gray Special Edition: FREE-FROM FOODS, Lowering allergenic potential: Can new technologies help to reduce allergens? 23-Nov-2012 William Reed Business Media.

2014-Food Quality and Safety: Autoclaving May Reduce Peanut Allergic Reactions. http://www.foodquality.com/details/article/5851861/Autoclaving_May_Reduce_Peanut_Allergic_Reactions.html?tzcheck=1

2012-14 Multiple articles in Agricultural Research Magazine and Press releases: *Analyzing an allergen: Computational, structural and biochemical analysis of peanut Ara h 1 gives insights into understanding and diagnosing nut allergies* by Steve Mason; #31 October 2013: *Casting a Wider Net To Detect Peanut Allergy* [Companion half-pager ran in the same issue as story #24, a 2-pager on "the hidden world of nut allergens that sicken 1 percent of U.S. population.," 2014-Cracking Nut-Allergy

Mechanisms by By Rosalie Marion Bliss, ARS; 2014-*Autoclaving May Reduce Peanut Allergic Reactions: Different approach to roasting might help reduce reactivity* by By Rosalie Marion Bliss, ARS.
2016-R&D Magazine, Pittcon special report: USDA addresses food allergies.
<http://www.rdmag.com/articles/2016/03/pittcon-special-report-usda-addresses-food-allergies-growing-dilemma>

Patent Applications:

Patent application METHODS AND REAGENTS FOR DECREASING CLINICAL REACTION TO ALLERGY -20120283421, Published: 11-08-2012.

Publications

1. **Maleki, S. J.** and Hurlburt, B.K. (1997) High-level expression and rapid purification of wild type Myogenin, MyoD and E12. *Protein Expression and Purification* **9**, 91-99.
2. **Maleki S. J.**, Royer C.A. and Hurlburt B.K. (1997) MyoD-E12 heterodimers and MyoD-MyoD homodimers are equally stable. *Biochemistry* **36**, 6762-6767.
3. Shin D., Compadre C. M., **Maleki S. J.**, Kopper R., Sampson H., Huang S. K. Burks A.W., Bannon G. A., (1998) Biochemical and structural analysis of the IgE binding sites on Ara h 1, an abundant and highly allergenic peanut protein. *J. Biol.Chem.* **273** (2), 13753-13759.
4. Bannon G. A., Shin, D.S., **Maleki S. J.**, Kopper R., Burks A.W. (1999) Tertiary structure and biophysical properties of a major peanut allergen, Implications for the production of a hypoallergenic protein. *Int. Arch. Allergy Immunol.* **118**: 315-316.
5. **Maleki S. J.**, Kopper R. A., Shin, D.S., Stanley S. J., Sampson H., Burks A.W., Bannon G. A. (2000) Structure of the Major Peanut Allergen Ara h 1 May protect IgE-Binding Epitopes form degradation. *J. Immunol.*(**164**):5844-5849.
6. **Maleki S.J.**, Champagne, E.T. (2000) Peanut and other food allergies. *Proceedings of the 29th United States-Japan Resources (UJNR) Panel*: 1-4.
7. **Maleki S.J.**, Chung S.Y., Champagne E.T., Khalifah, R.G. (2001) Allergic and biophysical properties of peanut proteins before and after roasting. *Food Allergy and Intoler. a Journal for the World Food Industry* **2** (3): 211-221.
8. **Maleki S.J.** and Champagne E.T. (2001) The Changes that occur in the allergic properties of peanut proteins before and after roasting. (*UNESCO sponsored & Invited*) *Proceedings of the international workshop on bioactive and natural products*: 51-54.
9. **Maleki S.J.**, Yamaki, K., Champagne, E., Shinohara, K. (2001) Screening a variety of peanut cultivars for the levels of an allergen. *Proceedings of the 29th United States-Japan Resources (UJNR) Panel*: 351-354.
10. **Maleki S.J.** (2001) The big eight, Dietitians Edge. Oct., 57-60.
11. Chung, S.Y., **Maleki, S.J.**, Champagne, E.T., Buhr, K.L, and Gorbet, D.W. (2001) High-Oleic Peanuts are not Different From Normal Peanuts in Allergenic Properties. *J. Agr. Food Chem.* (**50**):878-82.
12. **Maleki, S.J** and B.K. Hurlburt (2002) Food Allergy: Recent advances in food allergy research. Chapter 15 in K. Rajasekaran, T. Jacks and J. Finley (eds.) *Crop Biotechnology*, ACS Symposium Series 829, American Chemical Society, Washington, DC. pp. 192-204.
13. **Maleki S.J.**, Royer C.A., and Hurlburt B.K. (2002) Analysis of the DNA-binding properties of MyoD, Myogenin and E12 by Fluorescence Anisotropy. *Biochemsitry* (**41**):10888-10894.

14. **Maleki S.J.**, Yamaki, K., Schmitt, D.A., Champagne, E.T., Shinohara, K. (2002) The relationship of the structure of peanut proteins to their function as allergens. *Proceedings of the 31st United States-Japan Resources (UJNR) Panel*, HHH.
15. Yamaki, K., **Maleki, S. J.**, Champagne, E.T., Shinohara, K. (2002) The effect of a high fat diet on susceptibility to food allergy. *Proceedings of the 31st United States-Japan Resources (UJNR) Panel*,QQQ.
16. Torcanu V., **Maleki, S.J.**, Lack, G. (2003) Characterization of lymphocyte responses to peanut in normal children, peanut allergic children and allergic children who acquire tolerance to peanuts. *J. Clin. Invest.* **(111)**: 1065-1072.
17. **Maleki S.J.**, Viquez O., Jacks, T, Dodo, H., Champagne E.T., Chung, S-Y., and Laundry S. (2003) The Major Peanut Allergen, Ara h 2, Functions as a Trypsin Inhibitor and Roasting Enhances this Function. *J. Allergy Clin. Immunol.* **112** (1), 190-195.
18. Chung, S-Y., Butts, C., **Maleki S.J.**, Champagne E.T. (2003) Linking peanut allergenicity to the processes of maturation, curing and roasting. *J. Agric. Food Chem.* **51** (15), 4273-4277.
19. **Maleki S.J.**, Lewenson, C., Yamaki, K., Galeano, M.J., Champagne, E.T., Shinohara, K. (2003) Determining the Digestibility of the Major Allergens from Differently Processed Peanuts. *Proceedings of the 32nd United States-Japan Resources (UJNR) Panel*, 321-328.
20. **Maleki, S.J.**, (2004) Food Processing: effects on allergenicity. *Current Opinion Allergy Clin. Immunol.* **(4)** 241-245.
21. Dodo, H., Viquez O.M., **Maleki S.J.** and Konan, K.N. (2004) cDNA cloning of a putative peanut trypsin inhibitor with homology to peanut allergens Ara h 3 and Ara h 4. *J. Agri. Food Chem.* 52, 1404-1409.
22. Nogueira, M.C.L., McDonald, R., Westphal C., **Maleki, S.J.**, Yeung, J.M. (2004) Can Commercial Peanut Assay Kits detect Peanut Allergens? *Journal of AOAC International* 87 (6), 1480-1484.
23. **Maleki S.J.**, and Hurlburt, B.K. (2004) Thermal processing causes structural and functional alterations in the major peanut allergens. *Journal of AOAC International* 87 (6), 1475-1479.
24. Schmitt, D.A., Burks, A.W., Cheng, H., **Maleki S.J.**, (2004) A Competitive Inhibition ELISA Assay for the Quantification of Ara h 1 and Ara h 2, the Major Allergens of Peanuts. *Journal of AOAC International* 87 (6), 1492-1497.
25. Chung S-Y, **Maleki S.J.**, Champagne E.T. (2004) Allergic properties of roasted peanut allergens may be reduced by peroxidase. *J. Agr. Food Chem.*, 52 (14), 4541-4545.
26. **Maleki S.J.**, Yamaki. K., Champagne, E.T., Shinohara, K. (2004) The Peanut Allergens are Altered by Roasting, *Immunology 2004*, 505-509.
27. Shinmoto, H., Takahashi, T, Yamagishi, K, Kimura, T., Suzuki, M., and **Maleki, S.J.** (2004) Generation of mouse-human hybridomas secreting antibodies against peanut allergens. *Animal Cell Technology: Basic& Applied Aspects*, vol. 13, 267-271.
28. **Maleki, S.J.** (2004) Characterization of peanut-specific T cells. *Animal Cell Technology: Basic & Applied Aspects : Proceedings of the 17th Annual Meeting of the Japanese Association for Animal Cell Technology (JAACT)*, Edited by: Shinji Iijima, Ken-ichi Nishijima.
29. **Maleki S.J.**, Schmitt, D. A., Koenig, R.L., Yamaki. K., Champagne, E.T., Shinohara, K. (2004) Different processing methods alter the ability of allergens to sensitize. *Proceedings of the 33rd United States-Japan Resources (UJNR) Panel* 114-118.

30. Yamaki K., Shinohara, K., **Maleki S.J.**, Champagne, E.T. (2004) Characterization of peanut allergens in immunized mice and the effects of food factors on immune response of the allergens. *Proceedings of the 33rd United States-Japan Resources (UJNR) Panel* 143-147.
31. Koenig, R.L., Ray, J.L., **Maleki, S.J.**, Smeltzer, M.S., Hurlburt, B.K. (2004) Characterization of the AgrA virulence response regulator of *Staphylococcus aureus*. *Journal of Bacteriology* 186 (22), 7549-7555.
32. Yamaki, K., **Maleki, S.J.**, Goto, M., Takano-Ishikawa, Y., Shinohara, K. (2005) Preparation of studies on antibody production against food allergens in mice and effect of flavonoids in simultaneous injection into mouse skin. *Proceedings of the 34th United States-Japan Resource Panel*, 231-233.
33. Shinmoto, H., Naganawa, Y., Shimmoto, M., **Maleki, S.J.** (2005) Generation of mouse-human hybridomas secreting antibodies against peanut allergen Ara h1, *Cytotechnology* 46, 19-23.
34. Watanabe, T., Akiyama, H., **Maleki, S.J.**, Yamakawa, H., Iijima, K., Yamazaki, F., Matsumoto T., Futo, S., Arakawa, F., Wa Tai, M., Miatani, T. (2006) A specific qualitative detection method for peanut (*Arachis Hypogea*) in foods using polymerase chain reaction. *J of Food Biochemistry* 30 (2), 215-233.
35. **Maleki, S.J.**, and Sathe S. (2006) The effects of processing methods on allergenic properties of food proteins. *Food Allergy*. ASM Press, Washington, D.C. 309-322.
36. **Maleki, S.J.**, (2007) Allergenicity of processed food. *Inform* 195-197.
37. Ozias-Akins, P., Ramos, M.L., Faustinelli, P., Chu Y., **Maleki, S.J.**, Thelen, J.J., Huntley, J., Arias, K., Jordana, M. (2007). Evaluating variability of allergens in commodity crops. Proc. New Methods Workshop, ILSI-HESI Protein Allergenicity Technical Committee, 23-25 Oct., Nice, France. pp. 9-11.
38. **Maleki, S.J.**, Perkins, T., Schmitt, D.A., Isleib T.G. (2007) Breeding a Hypoallergenic Peanut. *Proceedings of 36th Unites States Japan National Resource Panel*: 152-156.
39. Huntley, J.A., **Maleki, S.J.**, Baxter, S.M., Gonzales, M.D., and Beavis. W.D. Bioinformatic Tools, Resources and Strategies for Comparative Structural Studies of Food Allergens, In *Food Contaminants, Mycotoxins and Food Allergens*, Siantar, D.P, Trucksess, M.W., Scott, P.M., Herman, E.M. (eds.), American Society of Microbiology, Washington, D. C. 2008, pp. 322-356.
40. Naganawa, Y., Shimmoto, M., **Maleki, S.J.**, Takase, M., Shinmoto, H. (2008) Epitope analysis of peanut allergen Ara h1 with oligoclonal IgM antibody from human B-lymphoblastoid cells. *Cytotechnology, JAACT special issue*: 9142-3.
41. **Maleki, S.J.**, Nesbit, J.B., Dyer S.A., Cheng, H., Wilson, B., Kaza, U., Bahna, S. (2008) Chemical modification of IgE binding epitopes in roasted peanuts is more likely to contribute to altered IgE binding than structural changes. *Proceedings of 37th Unites States Japan National Resource Panel*: 144-145.
42. Guo, B.Z., Liang, X., Chung, S.Y., Holbrook, C.C., **Maleki, S.J.** (2008) Proteomic analysis of peanut seed storage proteins and genetic variation in a potential peanut allergen, *Protein Peptide Letters*, 15: 567-577.
43. Guo, B.Z.; Liang, X.; Chung, S-Y; **Maleki, S.J.** (2008) Proteomic screening points to the potential importance of the basic subunit of Ara h 3 in allergenicity of peanut. *Inflammation & Allergy – Drug Targets* 7 (3), pp. 163-166(4)
44. Du Toit, G, Katz, Y., Sasieni, P., Mesher, D., **Maleki, S.J.**, Fisher H., Fox, A.T., Amir, T, Gali, Nitzan G., Kaluski, D., Livne, I., Lack, G. (2008) Early consumption of peanuts in infancy is associated with a low prevalence of peanut allergy. *J. Allergy Clin Immunol.* 122(5): 984-91.

45. Clare, D.A., Ghra, G., **Maleki, S.J.**, Sanders, T.H. (2008) Effects of Transglutaminase Catalysis on the Functional and Immunoglobulin Binding Properties of Peanut Flour Dispersions Containing Casein, *J. Agric. Food Chem.* 56 (22), 10913-10921.
46. Chu, Y., Faustinelli, P., Ramos, M.L., Hajduch, M., Thelen J.J., **Maleki, S.J.** Ozias-Akins, P., (2008) Reduction of IgE Binding and Nonpromotion of *Aspergillus flavus* Fungal Growth by Simultaneously Silencing Ara h 2 and Ara h 6 in Peanut. *J. Agric. Food Chem.* 56 (23), 11225-11233.
47. Ozias-Akins, P., Ramos, M.L., Faustinelli, P., Chu Y., **Maleki, S.J.**, Thelen, J.J., Huntley, J., Arias, K., Jordana, M. (2008) Spontaneous and induced variability of allergens in commodity crops: Ara h 2 in peanut as a case study. *Regulatory Toxicology and Pharmacology*, 54: S37–S40.
48. Ramos, M.L., Huntley, J. J., **Maleki, S.J.**, Ozias-Akins, P. (2009) Identification and characterization of a hypoallergenic ortholog of Ara h 2.01. *Plant Mol Biol* 69:325–335.
49. Chassaigne, H., Trégoat, V, Nørgaard. J.V., **Maleki, S.J.**, van Hengel, A.J. (2009). Resolution and identification of major peanut allergens using a combination of fluorescence two-dimensional differential gel electrophoresis, Western blotting and Q-TOF mass spectrometry. *J Proteomics*.72 (3), 511-26.
50. **Maleki S. J.**, Nesbit, J.B., Dyer, S.A., Cheng H. (2009) Processing effects on peanut allergens. *Proceedings of 38th Unites States Japan National Resource Panel*, 1-3.
51. Fujimoto, D.F., Higginbotham, R.H., Sterba, K.M., **Maleki, S.J.**, Segall, A.M., Smeltzer, M.S., and Hurlburt, B.K. (2009) Staphylococcus aureus SarA is a regulatory protein responsive to redox and pH that can support bacteriophage lambda integrase-mediated excision/recombination. *Mol. Microbiol.* 74(6): 1445-58.
52. Liu, G-M, Cheng, H.C., Nesbit J.B., Su, W.-J., Cao, M.-J., and **Maleki, S.J.** (2010) Effects of boiling on the IgE-binding properties of tropomyosin of shrimp (*Litopenaeus vannamei*). *J. Food Sci.* 75(1): T1-T5.
53. Schmitt, D.A, Nesbit, J.B., Hurlburt, B.K., Cheng, H., and **Maleki, S.J.** (2010) Processing can alter the properties of peanut extract preparations. *J. Agric. Food Chem.* 58(2): 1138–1143.
54. Huang, Y.Y., Liu, G-M., Cai, Q.F., Weng, W.Y., **Maleki, S.J.**, Su, W.J., Cao, M.J. (2010) Stability of major allergen tropomyosin and other food proteins of mud crab (*Scylla serrata*) by in vitro gastrointestinal digestion. *Food Chem. Toxicol.* 48 (5), 1274-1278.
55. **Maleki, S.J.**, Nesbit, J.B., Kado, R, and Hurlburt B.K. Cheng H. Reducing Food Allergenicity at the Molecular Level. (2010) Proceedings of 39th Unites States Japan National Resource Panel. P. 9-10.
56. Hui Wei, H., Gledhill A., **Maleki, S. J.** (2010) The analysis of allergens in raw and roasted peanuts using nonoAcauity UPLC and Xevo Q Tof MS. *Water's Application Notes*, Waters Corporation, p. 1-9.
57. Noorbakhsh R., Mortazavi S.A., Sankian M., Shahidi F., **Maleki S.J.**, Nasiraii L.R., Falak R., Sima H. R. and Varasteh A. Influence of Processing on the Allergenic Properties of Pistachio Nut Assessed in Vitro. (2010) *J. Agric. Food Chem.* 58(18):10231-5.
58. **Maleki, S.J.**, Casillas, A.M., Kaza, U., Wilson, B.A., Nesbit, J.B., Reimoneqne C, Cheng H., Bahna, S.L. (2010) Differences between Heat-Treated, Raw, and Commercial Peanut Extracts by Skin Testing and Immunoblotting. *Ann Allergy Asthma Immunol.* 105(6):451-7.
59. Yu, J., Ahmenda, M., Goktepe, I., Cheng, H., **Maleki S.J.** (2011) Enzymatic Treatment of Peanut Kernels to Reduce Allergen Levels. *Food. Chem.* 127 (3):127-35.
60. Knoll, J.E., Ramos, M.L., Zeng, Y., Holbrook, C.C., Chow, M., Chen, S., **Maleki, S.J.**, Bhattacharya, A. and Ozias-Akins, P. (2011) TILLING for allergen reduction and improvement of quality traits in peanut

(*Arachis hypogaea* L.) BMC Plant Biol. 11: 81.

61. Hurlburt, B.K., Schmitt, D.A., Isleib, T.G., Cheng, H., Garvey, C., Koenig R.L., **Maleki S.J.** (2011) Production of pure protein, antibodies and development of immunoassays to detect Ara h 3 levels in peanut varieties. *International Journal of Food Science and Technology* 46, 1477–1484.
62. **Maleki, S.J.**, Teuber, S.T., Cheng, H., Chen, D., Comstock, S.S., Ruan, S., Schein, C.H. (2011) Computationally predicted IgE epitopes of walnut allergens contribute to cross-reactivity with peanuts. *Allergy* 66 (12): 1522-1529.
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101. Wenzhe L., Negi, S.S., Schein, C.H., Maleki S.J., Hurlburt, B.K., Braun W. Predicting allergenicity of proteins using Physical-Chemical Property (PCP) motifs. Molecular Immunology 99, 1 - 8. 2018.

Book Edited

Maleki, S.J., A. W. Burks, and R. M. Helm (ed.). 2006. Food Allergy. ASM Press, Washington, D.C.

Selected Invited talks:

1. AA Multi-dimensional approach towards reducing peanut allergies at Tokyo University, Tokyo, Japan, October 2001.

2. “The changes that occur in the allergic properties of peanut proteins before and after roasting” Committee on science and technology in developing countries (COSTED), UNISCO and WHO sponsored symposium of International workshop on bioactive natural products., Tokyo, Japan, Oct. 10, 2001.
3. “Can Processing Be Used to Reduce Allergenic Properties of Peanuts?” American Academy of Allergy, Asthma and Immunology (AAAAI), March 2003.
4. “The role of processing in allergen detection”. Japanese Association of Animal Cell Technology (JAACT), November 2004
5. Processing influences the immunogenicity of peanut allergens. The International Peanut Conference. Bangkok, Thailand, 2005
6. Invited to give a Symposium talk “Development of reference material for world wide allergen testing” Food Allergy Workshop, Sponsored by Health Canada, Vancouver, CA 2005.
7. Invited to speak at the Morinaga institute in Yokohama, Japan, Sept 4, 2005.
8. Invited to speak at the American Academy of Allergy, Asthma and Immunology (AAAAI), Breeding a hypoallergenic peanut, March 2006.
9. Conference organizer and Chair at the Food Allergy Symposium at the American Chemical Society (ACS), the Agriculture and Food Division (AGFD), Sept. 2006. .
10. Invited key note speaker at the American Collage of Asthma and Allergy’s International (ACAAI) Food Allergy Symposium, 2006.
11. Invited by Georgia Peanut Commodity Commission to speak at the “Hot Topics in Peanuts” conference. Aug. 2007.
12. Invited Speaker and Session Chair of Food Functionality section of United States-Japan National Resources Panel meeting in Tsukuba, Japan, 20-27, 2007-13
13. Speaker at the World Allergy Congress (WAC), 2007, Bangkok, Thailand.
14. Important issues to consider when developing allergen standards and detection kits. American Official Analytical Chemists (AOAC), September, 2008.
15. EAACI invited speaker, London, England. June 2010.
16. Invited Speaker at National Peanut Board annual meeting, Atlanta, GA Sept.2010.
17. Invited Speaker at University of Virginia Food Allergy Retreat, Charlottesville, VA. Oct. 2010.
18. Invited Speaker at Center for Food Safety and Nutrition (CFSN), Baltimore, MD. Jan, 2011.
19. Invited Speaker at University of Rutgers, New Jersey, NY, Feb. 2011.
20. Invited Speaker at 38th Annual Meeting of the Louisiana Society of Allergy, Asthma and Immunology, June 2011.
21. Invited by students at Michigan State University Department of Food Science and Human Nutrition as G. Malcolm Trout Visiting Scholar to give a talk, Lansing, Michigan. March 2012
22. Invited speaker/Instructor-AAAAI Title: Peanut and tree nut cross-reactivity. 2013 & 2014
23. Invited speaker-American Chemical Society, New Orleans, LA. 2013.
24. Invited Speaker at the CSFAN-FDA Food Allergen Symposium, College Park, MD 2014.
25. Invited Speaker at the American Chemical Society, San Francisco, CA August, 2014.
26. Invited Speaker at Department of Biological sciences at the University at Buffalo on Sept. 11, 2014
27. Invited Speaker at the Association of Allergy, Asthma & Immunology, Ontario, Canada, Sept., 2014.
28. Invited Expert Panel Reviewer for National Centers of Excellence (NCE), AllerGen program, Hamilton, Ontario, Ca. Aug. 2015
29. Invited speaker at Food Allergy and Anaphylaxis Connection (FAACT) inaugural meeting in Las Vegas, NV, Oct., 2015, 2016, 2017, 2018.
30. Invited Speaker United States-Japan Research panel (UJNR)-and Session Chair, Kanazawa, Japan. Nov, 2015, Hiroshima, 2017.
31. Invited Speaker PittCon, Atlanta, GA, March 2016.
32. Invited Speaker at Tulane Biochemistry Dept. Distinguished Lecturer Series 2017.
33. Invited Speaker at Indiana University 2018.
34. Invited Symposium Speaker at European Academy of Allergy and Clinical Immunology (EAACI-2018), Munich, Germany.