Development of an Unified Food Composition Database â€œStance4Healthâ€•

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Citation Report

#	Article	IF	Citations
1	Stance4Health â€“ Ein Innovationsprojekt zur Entwicklung einer auf die Darmmikrobiota maÃŸgeschneiderten ErnÃ¤hrung. Lebensmittelchemie, 2022, 76, .	0.0	0
2	Stance4Health â€•Ein Innovationsprojekt zur Entwicklung einer auf die Darmmikrobiota maÃŸgeschneiderten ErnÃ¤hrung. Lebensmittelchemie, 2022, 76, .	0.0	0
3	The Stance4Health Project: Evaluating a Smart Personalised Nutrition Service for Gut Microbiota Modulation in Normal- and Overweight Adults and Children with Obesity, Gluten-Related Disorders or Allergy/Intolerance to Cowâ€™s Milk. Foods, 2022, 11, 1480.	4.3	10
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