

# Wheat Starch Intolerance in Patients With Celiac Disease

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Citation Report

#	ARTICLE	IF	CITATIONS
1	Wheat Starch-Containing Gluten-Free Flour Products in the Treatment of Coeliac Disease and Dermatitis Herpetiformis: A Long-Term Follow-up Study. <i>Scandinavian Journal of Gastroenterology</i> , 1999, 34, 163-169.	1.5	57
2	Dietary Analysis in Symptomatic Patients with Coeliac Disease on a Gluten-Free Diet: the Role of Trace Amounts of Gluten and Non-Gluten Food Intolerances. <i>Scandinavian Journal of Gastroenterology</i> , 1999, 34, 784-789.	1.5	51
3	Gastrointestinal Symptoms Rating Scale in Coeliac Disease Patients on Wheat Starch-based Gluten-free Diets. <i>Scandinavian Journal of Gastroenterology</i> , 2000, 35, 947-949.	1.5	72
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17	Dietary guidelines and implementation for celiac disease. <i>Gastroenterology</i> , 2005, 128, S121-S127.	1.3	285
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19	Review article: safe amounts of gluten for patients with wheat allergy or coeliac disease. <i>Alimentary Pharmacology and Therapeutics</i> , 2006, 23, 559-575.	3.7	216

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