

Innovative approach to low-level gluten determination enzyme-linked immunosorbent assay protocol

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Citation Report

#	ARTICLE	IF	CITATIONS
1	Assay of gliadin by real-time immunopolymerase chain reaction. <i>Molecular Nutrition and Food Research</i> , 2003, 47, 345-348.	0.0	23
2	Opinion of the Scientific Panel on Dietetic products, nutrition and allergies [NDA] on a request from the Commission relating to the evaluation of allergenic foods for labelling purposes. <i>EFSA Journal</i> , 2004, 2, 32.	0.9	10
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4	The safe threshold for gluten contamination in gluten-free products. Can trace amounts be accepted in the treatment of coeliac disease?. <i>Alimentary Pharmacology and Therapeutics</i> , 2004, 19, 1277-1283.	1.9	153
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6	Advances in celiac disease. <i>Current Opinion in Gastroenterology</i> , 2005, 21, 152-161.	1.0	19
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8	Development of a general procedure for complete extraction of gliadins for heat processed and unheated foods. <i>European Journal of Gastroenterology and Hepatology</i> , 2005, 17, 529-539.	0.8	101
9	Coeliac disease: a diverse clinical syndrome caused by intolerance of wheat, barley and rye. <i>Proceedings of the Nutrition Society</i> , 2005, 64, 434-450.	0.4	65
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18	Detecting wheat gluten in food. , 2006, , 244-272.		2

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20	Monoclonal antibody R5 for detection of putatively coeliac-toxic gliadin peptides. <i>European Food Research and Technology</i> , 2006, 222, 78-82.	1.6	111
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