

# Applicability of an in vitro digestion model in assessing from food

Food and Chemical Toxicology

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Citation Report

#	ARTICLE	IF	CITATIONS
2	Ochratoxin a: Its Cancer Risk and Potential for Exposure. <i>Journal of Toxicology and Environmental Health - Part B: Critical Reviews</i> , 2006, 9, 265-296.	2.9	155
4	Consumer product in vitro digestion model: Bioaccessibility of contaminants and its application in risk assessment. <i>Regulatory Toxicology and Pharmacology</i> , 2006, 44, 161-171.	1.3	103
5	Bioaccessibility of PAH from Danish soils. <i>Journal of Environmental Science and Health - Part A Toxic/Hazardous Substances and Environmental Engineering</i> , 2007, 42, 1233-1239.	0.9	35
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22	Effects of Various Fiber Additions on Lipid Digestion during <i>In Vitro</i> Digestion of Beef Patties. Journal of Food Science, 2009, 74, C653-7.	1.5	56
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125	Bioaccessibility of T-2 and HT-2 toxins in mycotoxin contaminated bread models submitted to in vitro human digestion. <i>Innovative Food Science and Emerging Technologies</i> , 2014, 22, 248-256.	2.7	12
126	Influence of Ginkgo biloba extracts and of their flavonoid glycosides fraction on the in vitro digestibility of emulsion systems. <i>Food Hydrocolloids</i> , 2014, 42, 196-203.	5.6	14
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131	Spaghetti from durum wheat: Effect of drying conditions on heat damage, ultrastructure and in vitro digestibility. <i>Food Chemistry</i> , 2014, 149, 40-46.	4.2	51
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