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List of articles citing

Review article: safe amounts of gluten for patients with wheat allergy or coeliac disease

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Alimentary Pharmacology and Therapeutics, 2006, 23, 559-75

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198	Consumption of gluten-free products: should the threshold value for trace amounts of gluten be at 20, 100 or 200 p.p.m.?. 2006 , 18, 1187-95		46
197	[Treatment and management of celiac disease]. <i>Zeitschrift Fur Gastroenterologie</i> , 2006 , 44, 1167-75	1.6	6
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