The Italian National Food Consumption Survey INRANof food consumption

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Citation Report

#	Article	IF	CITATIONS
1	Potential risks for public health due to the presence of nicotine in wild mushrooms. EFSA Journal, 2009, 7, 286r.	0.9	12
2	Scientific Opinion on Melamine in Food and Feed. EFSA Journal, 2010, 8, 1573.	0.9	83
3	Statement on further elaboration of the consumption figure of 400 g shellfish meat on the basis of new consumption data. EFSA Journal, 2010, 8, 1706.	0.9	15
4	Scientific Opinion on Polybrominated Biphenyls (PBBs) in Food. EFSA Journal, 2010, 8, 1789.	0.9	40
5	Longâ€ŧerm dietary exposure to lead in young children living in different European countries. EFSA Supporting Publications, 2010, 7, 51E.	0.3	9
6	Revised exposure assessment for lycopene as a food colour. EFSA Journal, 2010, 8, 1444.	0.9	12
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9	Overview of existing European food consumption databases: critical aspects in relation to their use for the assessment of dietary exposure to additives, flavourings and residues of food contact materials. International Journal of Food Sciences and Nutrition, 2011, 62, 121-132.	1.3	11
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15	Invited review: Dairy intake and bone health: A viewpoint from the state of the art. Journal of Dairy Science, 2011, 94, 5249-5262.	1.4	127
16	Evaluation of the FoodEx, the food classification system applied to the development of the EFSA Comprehensive European Food Consumption Database. EFSA Journal, 2011, 9, 1970.	0.9	213
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20	High dietary fructose intake: Sweet or bitter life?. World Journal of Diabetes, 2011, 2, 77.	1.3	36
21	Low bone density and bone metabolism alterations in Duchenne muscular dystrophy: response to calcium and vitamin D treatment. Osteoporosis International, 2011, 22, 529-539.	1.3	85
22	Dietary exposure assessments for children in europe (the EXPOCHI project): rationale, methods and design. Archives of Public Health, 2011, 69, 4.	1.0	95
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53	Pilot study in the view of a Panâ€European dietary survey – adolescents, adults and elderly. EFSA Supporting Publications, 2013, 10, 508E.	0.3	41
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