

# CITATION REPORT

List of articles citing

Are gluten-free foods healthier than non-gluten-free foods? An evaluation of supermarket products in Australia

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#	Paper	IF	Citations
116	How healthy is a gluten-free diet?. <i>British Journal of Nutrition</i> , <b>2015</b> , 114, 1539-41	3.6	24
115	Gluten-free food database: the nutritional quality and cost of packaged gluten-free foods. <b>2015</b> , 3, e1337		97
114	Vegetarian, Gluten-Free, and Energy Restricted Diets in Female Athletes. <b>2016</b> , 4,		21
113	Prevalence and Characterization of Self-Reported Gluten Sensitivity in The Netherlands. <i>Nutrients</i> , <b>2016</b> , 8,	6.7	49
112	Self-Reported Prevalence of Gluten-Related Disorders and Adherence to Gluten-Free Diet in Colombian Adult Population. <b>2016</b> , 2016, 4704309		23
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