

CITATION REPORT

List of articles citing

An investigation into the nutritional composition and cost of gluten-free versus regular food products in the UK

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#	Paper	IF	Citations
86	A Review on the Gluten-Free Diet: Technological and Nutritional Challenges. <i>Nutrients</i> , 2018 , 10,	6.7	97
85	The Availability and Nutritional Adequacy of Gluten-Free Bread and Pasta. <i>Nutrients</i> , 2018 , 10,	6.7	46
84	Non-celiac gluten/wheat sensitivity (NCGS)-a currently undefined disorder without validated diagnostic criteria and of unknown prevalence: Position statement of the task force on food allergy of the German Society of Allergology and Clinical Immunology (DGAKI). <i>Allergo Journal International</i> , 2018 , 27, 147-151	1.5	19
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