

Effect of formulations and fermentation processes on v  
prebiotic potential of gluten-free bread fortified by spir

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Citation Report

#	ARTICLE	IF	CITATIONS
1	Bioprocess Optimization for the Production of Arthrospira (Spirulina) platensis Biomass Enriched in the Enzyme Alkaline Phosphatase. Bioengineering, 2021, 8, 142.	3.5	0
2	The Exploitation of a Hempseed Byproduct to Produce Flavorings and Healthy Food Ingredients by a Fermentation Process. Microorganisms, 2021, 9, 2418.	3.6	5
3	NLRX1 Deficiency Alters the Gut Microbiome and Is Further Exacerbated by Adherence to a Gluten-Free Diet. Frontiers in Immunology, 2022, 13, 882521.	4.8	4
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5	K-Clique Multiomics Framework: A Novel Protocol to Decipher the Role of Gut Microbiota Communities in Nutritional Intervention Trials. Metabolites, 2022, 12, 736.	2.9	4
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7	<i>In vitro</i> assessment of the effect of lactose-free milk on colon microbiota of lactose-intolerant adults. International Journal of Food Science and Technology, 2023, 58, 4485-4494.	2.7	3
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