

Resource Summary Report

Generated by [kravitz2](#) on Sep 18, 2026

AACC

RRID:SCR_011999

Type: Tool

Proper Citation

AACC (RRID:SCR_011999)

Resource Information

URL: <http://www.aacc.org/Pages/default.aspx>

Proper Citation: AACC (RRID:SCR_011999)

Description: An international society comprised of medical professionals with an interest in clinical chemistry, clinical laboratory science, and laboratory medicine.

Abbreviations: AACC

Synonyms: American Association for Clinical Chemistry

Resource Type: community building portal, data or information resource, portal

Resource Name: AACC

Resource ID: SCR_011999

Alternate IDs: OMICS_01788

Record Creation Time: 20220129T080307+0000

Record Last Update: 20260912T195743+0000

Ratings and Alerts

No rating or validation information has been found for AACC.

No alerts have been found for AACC.

Data and Source Information

Source: [SciCrunch Registry](#)

Usage and Citation Metrics

We found 264 mentions in open access literature.

Listed below are recent publications. The full list is available at [kravitz2](#) .

Montero-Tena JA, et al. (2026) Machine learning and multi-omic analysis reveal contrasting recombination landscape of A and C subgenomes of winter oilseed rape. *The plant genome*, 19(1), e70209.

Bianchi F, et al. (2026) Functional Optimization of a Novel Gluten-Free Bread Made with Tapioca Starch and Red Lentil Flour. *Foods (Basel, Switzerland)*, 15(7).

Gasparre N, et al. (2026) Maize-derived arabinoxylans modulate starch pasting, gel structure, and retrogradation. *Journal of the science of food and agriculture*, 106(4), 2300.

Ferradji S, et al. (2026) Development, optimization and microbial stability of innovative gluten-free cereal bars. *Frontiers in nutrition*, 13, 1820013.

Ferguson MJ, et al. (2026) Determining Applications of Intermediate Wheatgrass in Conjunction With Common Wheat: Assessing Affects on Functionality and Digestibility. *Journal of food science*, 91(6), e71180.

Siah SD, et al. (2026) Australian Hard 2 (AH2) wheat class with null4A genetic basis to produce high-quality Japanese ramen noodle. *Journal of the science of food and agriculture*, 106(4), 2211.

Nascimento MEND, et al. (2026) Influence of Cashew Agro-Industrial By-Product (*Anacardium occidentale*) and Cashew Tree Gum on the Properties of Sponge Cakes: A Fat Replacement Approach. *Journal of food science*, 91(3), e70936.

Granich-Armenta A, et al. (2026) Nitrogen Balance and Protein Quality Ingestion in Pregnant Women: Characterizing a Nutritional Scenario in a Pilot Study in Mexico. *Food science & nutrition*, 14(6), e71757.

Khan AJ, et al. (2026) Class imbalance aware deep semantic segmentation framework for weed and tobacco crops in UAV imagery. *Frontiers in artificial intelligence*, 9, 1792086.

Ciftci B, et al. (2025) Morphological and nutritional responses of sorghum to variable irrigation levels and nitrogen doses. *PloS one*, 20(5), e0323901.

Boudrag S, et al. (2025) Optimising White Wheat Bread Fortification with Vitamin D3 and Dietary Fibre: Balancing Nutritional Enhancement and Technological Quality. *Foods (Basel, Switzerland)*, 14(12).

Gill HS, et al. (2025) Association mapping and genomic prediction for processing and end-use quality traits in wheat (*Triticum aestivum* L.). *The plant genome*, 18(1), e20529.

Bekiroglu H, et al. (2025) Aquafaba Hydrolysates as Functional Ingredients in Muffin Cakes: Effects on Physicochemical Properties, Quality Attributes, and Antioxidant Activity. *Foods (Basel, Switzerland)*, 14(21).

Vurro F, et al. (2025) Data on the nutritional and fatty acid composition, bioactive compounds, in vitro antioxidant activity and techno-functional properties of a collection of pea (*Pisum sativum* L.). *Data in brief*, 61, 111709.

Lewko P, et al. (2025) Effect of Processing Conditions of Enzymatic, Extrusion, and Hybrid Treatment Methods on Composition and Selected Technofunctional Properties of Developed Wheat Flour. *International journal of food science*, 2025, 3317924.

Abbas R, et al. (2025) Development and nutritional evaluation of pomegranate peel enriched bars. *PloS one*, 20(1), e0315830.

Sanfilippo R, et al. (2025) The Potential of Ancient Sicilian Tetraploid Wheat in High-Quality Pasta Production: Rheological, Technological, Biochemical, and Sensory Insights. *Foods (Basel, Switzerland)*, 14(12).

Ibiapina MDDPF, et al. (2025) Jerked Beef: Chemical Composition and Desalting Techniques. *Foods (Basel, Switzerland)*, 14(21).

Yousuf HMB, et al. (2025) Comparative assessment of conventional and hermetic storage facilities on wheat grain quality, pest infestation, and bread development. *Scientific reports*, 15(1), 34725.

Dadal?? C, et al. (2025) Multifactorial Optimization of Gluten-Free Cookie With Artichoke Bracts as Rice Flour Substitute and Transglutaminase. *Food science & nutrition*, 13(6), e70420.