

Resource Summary Report

Generated by [SPARC SAWG](#) on Sep 17, 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 [SPARC SAWG](#) .

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.

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.

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).

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.

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.

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).

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

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.

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).

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.

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).

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

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.