

Resource Summary Report

Generated by SPARC SAWG on Aug 9, 2026

XLSTAT

RRID:SCR_016299

Type: Tool

Proper Citation

XLSTAT (RRID:SCR_016299)

Resource Information

URL: <https://www.xlstat.com/en/>

Proper Citation: XLSTAT (RRID:SCR_016299)

Description: Software for commercial data analysis and statistical software package for Microsoft Excel.

Abbreviations: XLSTAT

Synonyms: XL STATistics

Resource Type: software resource, software application, data management software, data analysis software, data visualization software, data processing software

Keywords: data, process, manage, analyze, visualize, graph, statistic, microsoft, excel

Funding: Addinsoft

Availability: Commercially available, Trial available

Resource Name: XLSTAT

Resource ID: SCR_016299

Record Creation Time: 20220129T080330+0000

Record Last Update: 20260808T190030+0000

Ratings and Alerts

No rating or validation information has been found for XLSTAT.

No alerts have been found for XLSTAT.

Data and Source Information

Source: [SciCrunch Registry](#)

Usage and Citation Metrics

We found 175 mentions in open access literature.

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

Chorvoz J, et al. (2026) Continuous Positive Airway Pressure Improves Marital Relationship and Sexual Satisfaction in Obstructive Sleep Apnea Patients and Partners. Journal of sleep research, 35(2), e70167.

Šuš F, et al. (2026) Hanseniaspora uvarum and Hanseniaspora opuntiae differ in their growth and in the production of volatile organic compounds in wine. Applied microbiology and biotechnology, 110(1).

Hammoudi R, et al. (2026) Chemical composition of Deverra scoparia essential oil under different drying conditions and its insecticidal properties against Parlatoria blanchardi (Hemiptera: Diaspididae). Journal of insect science (Online), 26(3).

van Jaarsveld WJ, et al. (2026) Adverse effects of grapevine trunk diseases on canes produced from infected rootstock mother blocks. Pest management science, 82(4), 2973.

Martínez-Cañas MA, et al. (2026) Trade-Offs Between Fruit Health, Oil Accumulation, and Bioactive Retention During Olive Fruit Ripening in Four Spanish Olive Cultivars. Foods (Basel, Switzerland), 15(4).

Buathier F, et al. (2026) Prevalence and Factors Associated with Sexual Addiction in Men Who Have Sex with Men Seeking Treatment for Problematic Chemsex: Findings from the CHAMELEON Cross-Sectional Study. Archives of sexual behavior, 55(2), 957.

Benmoussa A, et al. (2026) Egyptian clover exhibits favorable physicochemical and nutritional characteristics for valorization as a sustainable forage ingredient in poultry diets. Scientific reports, 16(1).

Mougeot JC, et al. (2026) Oral dryness related symptoms in radiation-treated head and neck cancer patients: a pilot study of oral microbiome composition and function. BMC microbiology, 26(1).

Moon HS, et al. (2026) Elucidation of flavor codes in citrus fruit peels using electronic sensors, LC-MS/MS, and GC-MS combined with GC-O. Food chemistry: X, 37, 104074.

Rosa SC, et al. (2026) Nutritional, Oxidative, and Sensory Quality of Whiteleg (Penaeus vannamei) and Pink Shrimp (Penaeus paulensis) From Different Production Systems During Frozen Storage. Journal of food science, 91(6), e71194.

Sobańska AW, et al. (2025) Pesticides' Cornea Permeability-How Serious Is This Problem? Pharmaceutics, 17(2).

Yu SY, et al. (2025) Chemosensory approaches to enzymatically hydrolyzed pig intestine byproducts using electronic sensors and gas chromatography-mass spectrometry-olfactometry analysis. *Journal of food science*, 90(4), e70168.

Parrilla C, et al. (2025) Stapler-assisted total laryngectomy and hybrid primary puncture: analysis of functional results. *Acta otorhinolaryngologica Italica : organo ufficiale della Societa italiana di otorinolaringologia e chirurgia cervico-facciale*, 45(5), 315.

Milito EM, et al. (2025) Development of a New Tomato Sauce Enriched with Bioactive Compounds Through the Use of Processing By-Products and Vegetables. *Foods (Basel, Switzerland)*, 14(12).

Moon HS, et al. (2025) Sensomics combined with Chemometrics approaches of enzymatically hydrolyzed animal by-product proteins using biomimetic sensory-based machine perception techniques and gas chromatography-Olfactometry-mass spectrometry (GC-O-MS). *Food chemistry: X*, 26, 102343.

Fanelli E, et al. (2025) Molecular mechanism of *Cinnamomum zeylanicum* and *Citrus aurantium* essential oils against the root-knot nematode, *Meloidogyne incognita*. *Scientific reports*, 15(1), 6077.

Sferra G, et al. (2025) Dynamics of detergent-resistant membranes of *Plasmodium falciparum* during blood stage development. *Scientific reports*, 15(1), 34553.

Goyal A, et al. (2025) Demographic variations and temporal trends in hospice and palliative care fellowship matches in the United States. *Scientific reports*, 15(1), 29101.

Lahusen A, et al. (2025) An immune responsive tumor microenvironment imprints into PBMCs and predicts outcome in advanced pancreatic cancer: lessons from the PREDICT trial. *Molecular cancer*, 24(1), 202.

Wiñiewska K, et al. (2025) Diversity and functional traits of the flower stigma microbiome in heterotrophic and autotrophic plants: *Phelipanche ramosa* vs. its host *Nicotiana tabacum*. *Scientific reports*, 16(1), 706.