

Resource Summary Report

Generated by [RRID](#) on Aug 2, 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: portal, data or information resource, community building portal

Resource Name: AACC

Resource ID: SCR_011999

Alternate IDs: OMICS_01788

Record Creation Time: 20220129T080307+0000

Record Last Update: 20260801T190432+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 252 mentions in open access literature.

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

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).

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.

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.

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).

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.

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.

Alexander V, et al. (2025) Effects of genotype and environment on the physiochemical properties of Canadian oat varieties. *Journal of the science of food and agriculture*, 105(5), 3111.

Zhuang K, et al. (2025) Comparing parboiling and milling for selenium-enriched rice (*Oryza sativa* L.): Differences in selenium speciation, texture, microstructure, and sensory. *Food chemistry: X*, 25, 102165.

Wunjuntuk K, et al. (2025) Antioxidative Effects of Defatted Rice Bran in Rats on AOM/DSS-Induced Colon Oxidative Stress and Correlations Between Gut Microbiota and Antioxidant Biomarkers. *Food science & nutrition*, 13(8), e70554.

Kalkan E, et al. (2025) Optimizing production of gluten-free, sugar-reduced cupcakes: Utilizing stevia as natural sweetener and psyllium as gluten substitute. *Journal of food science*, 90(3), e70148.

Mkoko T, et al. (2025) Dough Rheology, Physicochemical and Sensory Qualities of Muffins Made From Wheat-Partially Defatted Peanut Composite Flour. *International journal of food science*, 2025, 6635106.

Chen S, et al. (2025) Impact of Alkali-Activated Tannery Sludge-Derived Geopolymer Gel on Cement Properties: Workability, Hydration Process, and Compressive Strength. *Gels* (Basel, Switzerland), 11(5).

Hoefer K, et al. (2025) Optimization and Validation of Arabinoxylan Quantification in Gluten-Free Cereals via HPAEC-PAD Based on Design of Experiments. *Journal of agricultural and food chemistry*, 73(15), 9309.

Adnan M, et al. (2025) Development of cookies from wheat-yellow/white maize composite blends and their physical and sensory evaluation. *PloS one*, 20(6), e0326532.

Solmaz B, et al. (2025) The Influence of Various Cereal Brans, Stabilized Through Hot Air, Microwave, and Autoclave Methods, on the Physicochemical Properties of Cookies. *Food science & nutrition*, 13(6), e70328.

Isopencu GO, et al. (2025) Integrating bacterial cellulose in artisanal ice cream: a farm-to-fork sustainable approach. *NPJ science of food*, 9(1), 191.

Zhao D, et al. (2025) Influence of Rice Physicochemical Properties on High-Quality Fresh Wet Rice Noodles: Amylose and Gel Consistency as Key Factors. *Gels* (Basel, Switzerland), 11(9).

Akder RN, et al. (2025) Do sugar substitutes affect quality characteristics and HMF levels of cakes? *Journal of the science of food and agriculture*, 105(9), 5020.