Resource Summary Report

Generated by RRID on Aug 12, 2026

NIST Chemistry WebBook

RRID:SCR_026225
Type: Tool

Proper Citation

NIST Chemistry WebBook (RRID:SCR_026225)

Resource Information

URL: https://webbook.nist.gov/chemistry/

Proper Citation: NIST Chemistry WebBook (RRID:SCR_026225)

Description: Database that provides access to organic compounds data compiled and distributed by NIST under the Standard Reference Data Program.

Synonyms: National Institute of Standards and Technology Chemistry WebBook

Resource Type: data or information resource, database

Keywords: National Institute of Standards and Technology U.S. Department of Commerce, Standard Reference Data Program, organic compounds data,

Availability: Free, Freely available

Resource Name: NIST Chemistry WebBook

Resource ID: SCR_026225

Record Creation Time: 20250103T053333+0000

Record Last Update: 20260811T043804+0000

Ratings and Alerts

No rating or validation information has been found for NIST Chemistry WebBook.

No alerts have been found for NIST Chemistry WebBook.

Data and Source Information

Source: SciCrunch Registry

Usage and Citation Metrics

We found 76 mentions in open access literature.

Listed below are recent publications. The full list is available at RRID .

?urawik A, et al. (2026) Impact of Plant Part and Age of Allium tuberosum Rottler ex Sprengel on Antioxidant Properties. Molecules (Basel, Switzerland), 31(2).

Zhang Y, et al. (2026) Mechanistic insights into aroma differences of Taiping Kuihong black tea processed by different withering methods based on sensory directed analysis, metabolomics, and key enzyme activity assays. Food chemistry: X, 35, 103844.

Wang L, et al. (2026) Decoding the medicinal aromatic characteristic of Zhuyeqing and gaining new insight into sotolon. Food chemistry: X, 34, 103630.

Fang Q, et al. (2026) Comprehensive Characterization of Volatile Flavor Compounds in Thamnaconus modestus Under Different Thermal Processing Methods: A Multi-Instrumental Flavoromics Approach. Foods (Basel, Switzerland), 15(8).

Chi N, et al. (2026) Physical and Chemical Property Changes, Cooked-Off Flavor Formation, and Its Alleviation During Storage of Green Tea Beverages. Foods (Basel, Switzerland), 15(10).

Andriyas T, et al. (2026) Environmental Influence on the Untargeted Foliar Metabolome of Naturally Growing Mitragyna Species in Thailand. Plant-environment interactions (Hoboken, N.J.), 7(1), e70118.

Liu Y, et al. (2026) Effects of drying methods on volatile profiles of Chloranthus spicatus and quality of its scented tea: Chemometric approaches. Food chemistry: X, 33, 103424.

Lin F, et al. (2026) Unraveling volatile and microbial dynamics of Pukeng tea with different storage times using metabolomics, chemometrics, and microbiome analysis. Food chemistry: X, 34, 103692.

Bilova T, et al. (2026) Analyzing Plant Low-Molecular-Weight Polar Metabolites: A GC-MS Approach. Plants (Basel, Switzerland), 15(3).

Sun M, et al. (2026) Flavor omics approach of dried Lyophyllum decastes mushroom using GC-IMS, GC-O-MS, E-nose, E-tongue, and multiple factor analysis. Food chemistry: X, 36, 103925.

Shehata N, et al. (2026) Plant-extract-mediated synthesis of copper oxide nanoparticles for sustainable lead detoxification: experimental evaluation and docking studies. Nanoscale advances, 8(5), 1762.

Sweilam SH, et al. (2026) First comprehensive GC-MS profile of Echinops erinaceus with antimicrobial and cytotoxic activities and in-silico model. Scientific reports, 16(1).

Giordano T, et al. (2025) Toxicity of Essential Oils of Origanum vulgare, Salvia rosmarinus, and Salvia officinalis Against Aculops lycopersici. Plants (Basel, Switzerland), 14(10).

Andriyas T, et al. (2025) Integrating spatial mapping and metabolomics: A novel platform for bioactive compound discovery and saline land reclamation. Computational and structural biotechnology journal, 27, 1741.

Kusio-Targo?ska K, et al. (2025) Tyrosinase Inhibitors Among Flora of Lubelskie Region-Application of Bio-Chromatographic Approach and Zebrafish Model in Bioactivity Screening of Plant Material. Molecules (Basel, Switzerland), 30(9).

Zhang X, et al. (2025) Sulfur Supplementation Potentiates the Formation of Meat Aroma Compounds in Thermally Treated Chicken Carcass Hydrolysate. Journal of food science, 90(9), e70564.

Li X, et al. (2025) Transcriptomic and flavor metabolomic exploration of the genetic basis of meat quality and flavor in Tibetan sheep. BMC genomics, 26(1), 867.

Swapna BS, et al. (2025) Chemical significance and degeneracy of weighted degree-based topological descriptor second Davan index for octane isomers and computation of certain nanostructures. Scientific reports, 15(1), 36568.

Luo Y, et al. (2025) Identification and Evaluation of Alfalfa Volatiles for Monitoring and Management of Odontothrips loti and Frankliniella occidentalis. Insects, 16(12).

Liu Y, et al. (2025) Effects of Different Shaping Methods and Loading on Fruit Quality and Volatile Compounds in 'Beibinghong' Grapes. Foods (Basel, Switzerland), 14(5).