

Resource Summary Report

Generated by NIF on Aug 31, 2026

NIST - National Institute of Standards and Technology

RRID:SCR_006440

Type: Tool

Proper Citation

NIST - National Institute of Standards and Technology (RRID:SCR_006440)

Resource Information

URL: <http://www.nist.gov/index.html>

Proper Citation: NIST - National Institute of Standards and Technology (RRID:SCR_006440)

Description: Founded in 1901, NIST (National Institute of Standards and Technology) is a non-regulatory federal agency within the U.S. Department of Commerce. NIST's mission is to promote U.S. innovation and industrial competitiveness by advancing measurement science, standards, and technology in ways that enhance economic security and improve our quality of life. NIST carries out its mission through the following programs: * the NIST Laboratories, conducting world-class research, often in close collaboration with industry, that advances the nation's technology infrastructure and helps U.S. companies continually improve products and services; * the Hollings Manufacturing Extension Partnership, a nationwide network of local centers offering technical and business assistance to smaller manufacturers to help them create and retain jobs, increase profits, and save time and money; and * the Baldrige Performance Excellence Program, which promotes performance excellence among U.S. manufacturers, service companies, educational institutions, health care providers, and nonprofit organizations; conducts outreach programs; and manages the annual Malcolm Baldrige National Quality Award which recognizes performance excellence and quality achievement; * From 2007 to 2011, NIST provided cost-shared grants through the Technology Innovation Program, and between 1990 and 2007, it managed the Advanced Technology Program. NIST measurements support the smallest of technologies nanoscale devices so tiny that tens of thousands can fit on the end of a single human hair to the largest and most complex of human-made creations, from earthquake-resistant skyscrapers to wide-body jetliners to global communication networks. We invite you to explore our web site to learn about our current projects, to find out how you can work with us, or to make use of our products and services. From the smart electric power grid and electronic health records to atomic clocks, advanced nanomaterials, and computer chips, innumerable products and services rely in some way on technology, measurement, and standards provided by the National

Institute of Standards and Technology. NIST funds industrial and academic research in a variety of ways. The Small Business Innovation Research Program funds R&D proposals from small businesses. We also offer other grants to encourage work in specific fields: precision measurement, fire research, and materials science. Grants/awards supporting research at industry, academic, and other institutions are available on a competitive basis through several different Institute offices. For general information on NIST grants programs, please contact Christopher Hunton at christopher.hunton@nist.gov and (301) 975-5718.

Abbreviations: NIST

Synonyms: National Institute of Standards and Technology

Resource Type: data or information resource, funding resource, organization portal, portal

Resource Name: NIST - National Institute of Standards and Technology

Resource ID: SCR_006440

Alternate IDs: nlx_144073

Record Creation Time: 20220129T080236+0000

Record Last Update: 20260829T182236+0000

Ratings and Alerts

No rating or validation information has been found for NIST - National Institute of Standards and Technology.

No alerts have been found for NIST - National Institute of Standards and Technology.

Data and Source Information

Source: [SciCrunch Registry](#)

Usage and Citation Metrics

We found 258 mentions in open access literature.

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

Xie H, et al. (2026) Large-scale multi-omics profiling reveals environmental and evolutionary drivers of fungal phylogeographic and metabolic diversity. *Nature communications*, 17(1).

Dotson BR, et al. (2026) *Streptomyces* Volatiles Alter Auxin/Cytokinin Signaling, Root Architecture, and Growth Rate in *Arabidopsis thaliana* via Signaling Through the KISS ME DEADLY Gene Family. *Plants* (Basel, Switzerland), 15(1).

- Niaz R, et al. (2026) Temperature regulates flavor and bioactivity in dark tea fermentation: Insights from an *Aspergillus tubingensis* single-strain model. *Food chemistry: X*, 35, 103758.
- Vollbrecht M, et al. (2025) An integrated data pipeline for semantic data representation of the flame spray pyrolysis process. *F1000Research*, 14, 173.
- Shagaleeva OY, et al. (2025) HS-GC-MS Method for the Diagnosis of IBD Dynamics in a Model of DSS-Induced Colitis. *Bio-protocol*, 15(6), e5246.
- Pan J, et al. (2025) Unraveling the microbiome-aroma Nexus: a metagenomic and volatile compound analysis of Yunnan cigars. *Frontiers in microbiology*, 16, 1597501.
- Li C, et al. (2025) Composition, Antimicrobial, Anti-Inflammatory, and Potential Neuroprotective Activities of Volatile Oils in Solid Wood Boards from Different Tree Ages of *Cryptomeria japonica*. *International journal of molecular sciences*, 26(6).
- Wu W, et al. (2025) Acupuncture and moxibustion in irritable bowel syndrome: a mechanistic exploration from heart rate variability to cardiac metabolism. *Frontiers in neurology*, 16, 1716708.
- White T, et al. (2025) Sampling Probes Microfabricated from Parylene-C for In Vivo Neurochemical Monitoring. *ACS measurement science*, 5(6), 879.
- Deng J, et al. (2025) Characterization of fermentation parameters, volatile compounds and microbial community structure of fermented grains in the upper and lower layers during strong-flavor Baijiu fermentation. *Bioresources and bioprocessing*, 12(1), 105.
- Wang J, et al. (2025) Influence of *AcCdc42*-overexpressing strain individual inoculation on volatile profile in fermentation of liquid-state malt yeast agar and dark tea soup. *Food chemistry. Molecular sciences*, 11, 100262.
- Wu D, et al. (2025) Impact of different drying methods on the quality and flavor of two chili peppers (*Capsicum annuum* L.) varieties: Chemical composition and volatile compounds. *Food chemistry: X*, 29, 102757.
- Liu Z, et al. (2025) Metabolomics Profiling and Advanced Methodologies for Wheat Stress Research. *Metabolites*, 15(2).
- Zeng Y, et al. (2025) Transcriptome-Wide Analysis of N6-Methyladenosine-Modified Long Noncoding RNAs in Particulate Matter-Induced Lung Injury. *Toxics*, 13(2).
- Sun X, et al. (2025) Study on enzyme activities and metabolomics of two *Penicillium chrysogenum* strains during fermentation of soybean paste. *Frontiers in microbiology*, 16, 1570939.
- Luo YQ, et al. (2025) Elucidating metabolic and flavor evolution in traditional Chinese soy sauce during industrial-scale fermentation: A multi-omics approach. *Food chemistry: X*, 29, 102638.
- Júnior AQDS, et al. (2025) Essential Oil of *Lippia organoides* Kunth: Nanoformulation, Anticholinesterase Activity, and Molecular Docking. *Molecules (Basel, Switzerland)*, 30(7).

Qian L, et al. (2025) Discrimination of different varieties of rice in Wuchang area based on E-nose and HS-SPME-GC-O-MS. Food chemistry: X, 29, 102779.

Akkus GN, et al. (2025) Effect of *Arum rupicola* Boiss *rupicola* Extracts on Visceral Larva Migrants in Mice. Acta parasitologica, 70(1), 31.

Zhang Y, et al. (2025) Gut microbiota contributes to protection against porcine deltacoronavirus infection in piglets by modulating intestinal barrier and microbiome. Microbiome, 13(1), 93.