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Content of potentially anticarcinogenic flavonoids of
28 vegetables and 9 fruits commonly consumed in the Nether

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1100	Intake of potentially anticarcinogenic flavonoids and their determinants in adults in The Netherlands. 1993 , 20, 21-9		1014
1099	Dietary antioxidant flavonoids and risk of coronary heart disease: the Zutphen Elderly Study. 1993 , 342, 1007-11		3510
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