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#	Paper	IF	Citations
1107	Characterization of Black Bean (Phaseolus vulgarisL.) Anthocyanins. <i>Journal of Agricultural and Food Chemistry</i> , 1997 , 45, 3395-3400	5.7	119
1106	Anthocyanins as Antioxidants on Human Low-Density Lipoprotein and LecithinLiposome Systems. Journal of Agricultural and Food Chemistry, 1997, 45, 3362-3367	5.7	290
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