

Scientific Concepts of Functional Foods in Europe Cons

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Citation Report

#	ARTICLE	IF	CITATIONS
1	Functional food properties of non-digestible oligosaccharides – reply by Van Loo <i>et al.</i>. <i>British Journal of Nutrition</i> , 1999, 82, 329-329.	1.2	12
2	Glutamine oxidation and utilization by rat and human oesophagus and duodenum. <i>British Journal of Nutrition</i> , 1999, 81, 323-329.	1.2	2
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