## Antioxidant Activity of Dietary Polyphenols As Determined Reducing/Antioxidant Power Assay

Journal of Agricultural and Food Chemistry 48, 3396-3402 DOI: 10.1021/jf9913458

**Citation Report** 

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Assessment of Nutritional Values, Phytochemical Content, and Antioxidant Properties of Shallot () Tj ETQq0 0 0 rgBT Overlock 10 Tf 50

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