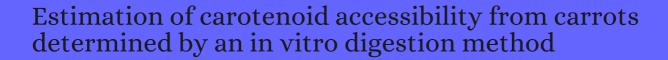
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272	Position of the American Dietetic Association and Dietitians of Canada: Vegetarian diets. <b>2003</b> , 103, 74	8-65	210
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