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Safety assessment of allylalkoxybenzene derivatives used as flavouring substances - methyl eugenol and estragole

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Food and Chemical Toxicology, 2002, 40, 851-70.

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205	Methyl eugenol—the current belle noir of aromatherapy. <b>2002</b> , 12, 193-201		12
204	Fragrances: are they safe?. <b>2002</b> , 17, 472-477		10
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201	Human cytochrome p450 enzyme specificity for bioactivation of safrole to the proximate carcinogen 1'-hydroxysafrole. <b>2004</b> , 17, 1245-50		56
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