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Functional properties of anthocyanins and betalains in plants, food, and in human nutrition

DOI: 10.1016/j.tifs.2003.07.004

Trends in Food Science and Technology, 2004, 15, 19-38.

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725	Identification of betalains from petioles of differently colored Swiss chard (<i>Beta vulgaris</i> L. ssp. <i>cicla</i> [L.] Alef. Cv. Bright Lights) by high-performance liquid chromatography-electrospray ionization mass spectrometry. 2004 , 52, 2975-81		122
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