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Phenolics in cereals, fruits and vegetables: occurrence, extraction and analysis

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318 317 316 315 314	Fabrication of Recycle Screen Printed Carbon Electrode and Its Application for Voltammetric Detection of Gallic Acid. 2019, 22, 164-172 LC-ESI-QTOF/MS Profiling of Australian Mango Peel By-Product Polyphenols and Their Potential Antioxidant Activities. 2019, 7, 764 Extraction of active compounds from different parts of pomegranate and incorporation into a potential delivery model system using a printing technique. 2019, 32, 100480 Vezane fenolne spojine polnozrnatih Itnih pripravkov kot sestavina funkcionalnih Ivil: prvi del. 2019, 114, 269 How Do Different Watering Regimes Affect the Growth, Chlorophyll Fluorescence, Phytohormone, and Phenolic Acid Content of Greenhouse-Grown Ceratotheca triloba?. 2019, 38, 385-399 Comparative study of phytochemical profile between Ziziphus spina christi and Ziziphus lotus from	4.8	1 33 3 1

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