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Nutritional characterization and measurement of dietary carbohydrates

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189	Carbohydrate terminology and classification. <i>European Journal of Clinical Nutrition</i> , 2007 , 61 Suppl 1, S5-18	5.2	247
188	Physiological aspects of energy metabolism and gastrointestinal effects of carbohydrates. <i>European Journal of Clinical Nutrition</i> , 2007 , 61 Suppl 1, S40-74	5.2	144
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