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A comparative study on phenolic profiles and antioxidant activities of legumes as affected by extraction solvents

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664	Comparative studies on the antioxidant activities of nine common food legumes against copper-induced human low-density lipoprotein oxidation in vitro. <i>Journal of Food Science</i> , 2007 , 72, S522 ^{3,4}		49
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660	Total phenolic content and antioxidant properties of eclipse black beans (<i>Phaseolus vulgaris</i> L.) as affected by processing methods. <i>Journal of Food Science</i> , 2008 , 73, H19-27	3-4	79
659	Antioxidant activity and phenolic content of lentils (<i>Lens culinaris</i>), chickpeas (<i>Cicer arietinum</i> L.), peas (<i>Pisum sativum</i> L.) and soybeans (<i>Glycine max</i>), and their quantitative changes during processing. 2008 , 43, 1971-1978		117
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