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## Characteristics and nutritional and cardiovascular-health properties of seaweeds

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233	Effect of seaweed and cholesterol-enriched diets on postprandial lipoproteinaemia in rats. <b>2009</b> , 102, 1728-39		23
232	Composition, nutritional aspects and effect on serum parameters of marine algae <i>Ulva rigida</i> . <b>2010</b> , 90, 445-9		49
231	Antioxidant activities in vitro of ethanol extract from brown seaweed <i>Sargassum pallidum</i> . <b>2009</b> , 230, 101-109		68
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