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Natural bioactive compounds of Citrus limon for food and health

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296	Citrus fruit extracts reduce advanced glycation end products (AGEs)- and H ₂ O ₂ -induced oxidative stress in human adipocytes. 2010 , 58, 11119-29		57
295	Flavonoid composition and antioxidant activity of juices from Chinotto (Citrus x myrtifolia Raf.) fruits at different ripening stages. 2010 , 58, 3031-6		92
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