New hypotheses for the health-protective mechanisms beyond fibre?

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Citation Report

#	Article	IF	Citations
1	Rye Whole Grain and Bran Intake Compared with Refined Wheat Decreases Urinary C-Peptide, Plasma Insulin, and Prostate Specific Antigen in Men with Prostate Cancer1â€“3. Journal of Nutrition, 2010, 140, 2180-2186.	1.3	65
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