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Polyphenols and health: what compounds are involved?

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253	Bioavailability challenges associated with development of anti-cancer phenolics. <b>2010</b> , 10, 550-67		135
252	Polyphenol-induced endothelium-dependent relaxations role of NO and EDHF. <b>2010</b> , 60, 133-75		36
251	Antioxidant and prooxidant nature of hydroxycinnamic acid derivatives ferulic and caffeic acids. <b>2010</b> , 48, 3369-73		221
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