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List of articles citing

Tree nut phytochemicals: composition, antioxidant capacity, bioactivity, impact factors. A systematic review of almonds, Brazils, cashews, hazelnuts, macadamias, pecans, pine nuts, pistachios and walnuts

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267	Characterization of ellagitannins, gallotannins, and bound proanthocyanidins from California almond (<i>Prunus dulcis</i>) varieties. 2012 , 60, 12151-6		35
266	The role of nuts in the optimal diet: time for a critical appraisal?. 2012 , 22, 1019-23		3
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