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Stability and biological activity of wild blueberry (*Vaccinium angustifolium*) polyphenols during simulated in vitro gastrointestinal digestion

DOI: 10.1016/j.foodchem.2014.05.135
Food Chemistry, 2014, 165, 522-31.

Source: <https://exaly.com/paper-pdf/59783644/citation-report.pdf>

Version: 2024-04-19

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