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Virgin olive oil: a key food for cardiovascular risk protection

DOI: 10.1017/s0007114515000136

British Journal of Nutrition, 2015, 113 Suppl 2, S19-28.

Source: <https://exaly.com/paper-pdf/60096662/citation-report.pdf>

Version: 2024-04-10

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121	Food Processing and the Mediterranean Diet. <i>Nutrients</i> , 2015 , 7, 7925-64	6.7	61
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