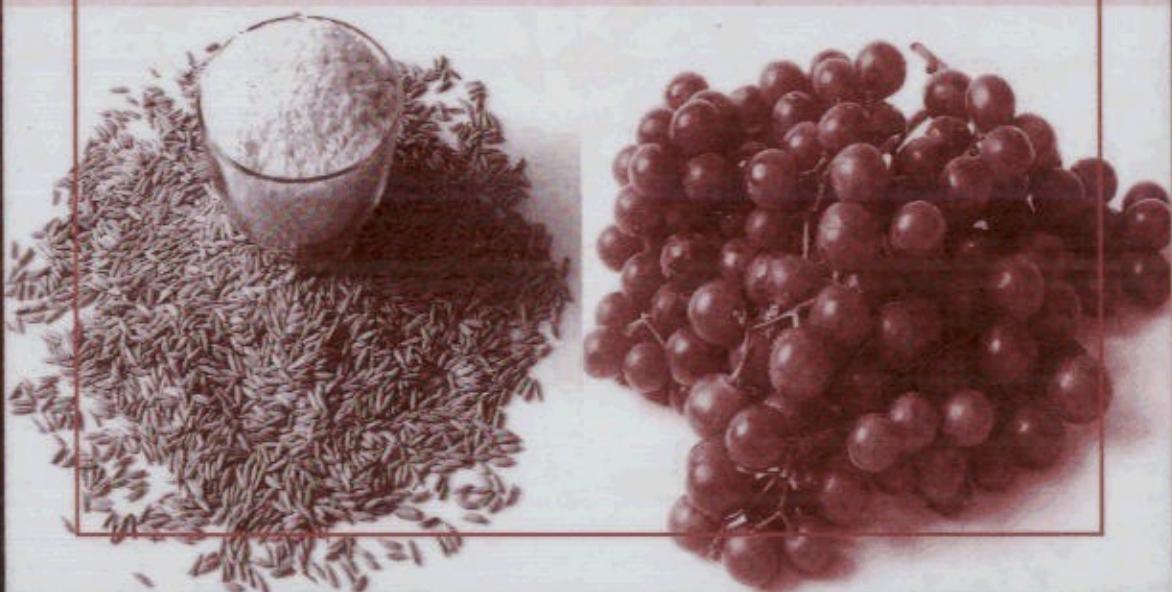


— Handbook of —

Nutraceuticals and Functional Foods

Second Edition



EDITED BY ROBERT E. C. WILDMAN



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