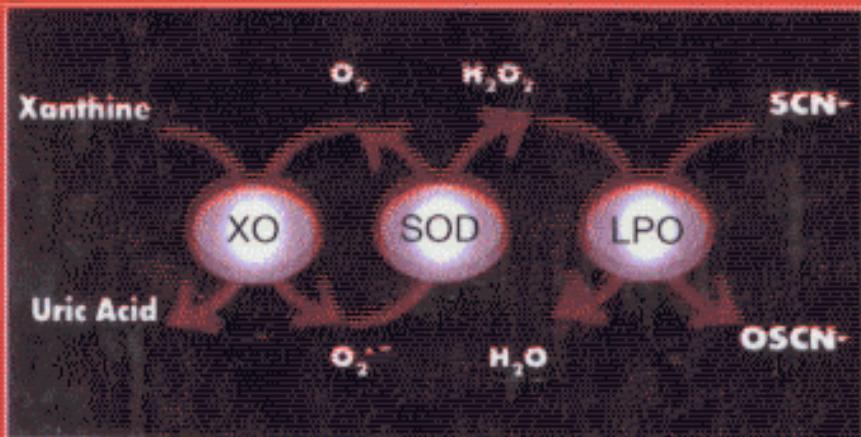


ACS SYMPOSIUM SERIES 807

Free Radicals in Food

Chemistry, Nutrition, and Health Effects



EDITED BY

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