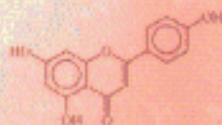


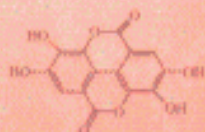
# *Bioprocesses and Biotechnology for Functional Foods and Nutraceuticals*



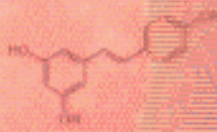
Curcumin



Resveratrol



Ellagic Acid



Apigenin



*edited by*

*Jean-Richard Neeser*

*J. Bruce German*

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