

1 Composition, phytochemicals, and beneficial health effects of dried fruits: an overview

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Joydeb Kumar Kundu and Young-Joon Surh

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Haiming Shi and Liangli (Lucy) Yu

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Ying Zhong, Fereidoon Shahidi, and Marian Naczka

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Esteban I. Mejia-Meza, Jaime A. Y´añez, Neal M. Davies, and Carter D. Clary

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Rong Tsao and Hongyan Li

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10 Beneficial effects of dried berry fruits in human health and disease prevention

Shirley Zafra-Stone, Manashi Bagchi, and Debasis Bagchi

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Neslihan Göncüoğlu, Burce Ataç, Mogol, and Vural Gökmen

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Daniel Valero, Huertas María Díaz-Mula, and María Serrano

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Emilio Alvarez-Parrilla, Laura A. de la Rosa, Gustavo A. González-Aguilar, and Jesús F. Ayala-Zavala

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Lisete Silva, Fereidoon Shahidi, and Manuel A. Coimbra

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Arianna Carughi

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K. Nagendra Prasad, Azrina Azlan, and Barakatun Nisak Mohd Yusof

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Fouad Abdulrahman Hassan, Sadeq Hasan Al-Sheraji, and Amin Ismail

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Jian Sun, Li Li, Xiangrong You, Changbao Li, Zhichun Li, and Fen Liao

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