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

Cesarettin Alasalvar and Fereidoon Shahidi

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2 Cancer chemopreventive effects of selected dried fruits

Joydeb Kumar Kundu and Young-Joon Surh

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Haiming Shi and Liangli (Lucy) Yu

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William L. Kerr

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K.M. Schaich

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Ying Zhong, Fereidoon Shahidi, and Marian Naczk

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Esteban I. Mejia-Meza, Jaime A. Yáñez, 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
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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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