

Reviews

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3485 dx.doi.org/10.1021/jf104517j

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3957 dx.doi.org/10.1021/jf1049535

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3974 dx.doi.org/10.1021/jf2001684

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3980 dx.doi.org/10.1021/jf103956g

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3986 dx.doi.org/10.1021/jf1042689

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4002 dx.doi.org/10.1021/jf104528x

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4009 dx.doi.org/10.1021/jf104565y

Separation, Characterization and Quantification of Phenolic Compounds in Blueberries and Red and Black Currants by HPLC–DAD–ESI-MSⁿ

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4040 dx.doi.org/10.1021/jf200104b

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4045 dx.doi.org/10.1021/jf104992w

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4051 dx.doi.org/10.1021/jf104675s

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4057 dx.doi.org/10.1021/jf104711x

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Eric Ferrer* and Alain Bagnoud

4062 [dx.doi.org/10.1021/jf104763u](https://doi.org/10.1021/jf104763u)
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4071 [dx.doi.org/10.1021/jf104834m](https://doi.org/10.1021/jf104834m)
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4119 [dx.doi.org/10.1021/jf200444q](https://doi.org/10.1021/jf200444q)
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4125 [dx.doi.org/10.1021/jf104278g](https://doi.org/10.1021/jf104278g)
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4140 [dx.doi.org/10.1021/jf104343f](https://doi.org/10.1021/jf104343f)
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4148 [dx.doi.org/10.1021/jf104629g](https://doi.org/10.1021/jf104629g)
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4156 [dx.doi.org/10.1021/jf104643b](https://doi.org/10.1021/jf104643b)
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