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- 1860 **Influence of Dietary Feeding of Low Monomer Content Grape Seed Extract on Vitellogenin Production and Cholesterol Levels in Goldfish, *Carassius auratus***
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- 1867 **Structural Elucidation of T-2 Toxin Thermal Degradation Products and Investigations toward Their Occurrence in Retail Food**
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- 1876 **Safety Assessment and Detection Method of Genetically Modified Chinese Kale (*Brassica oleracea* cv. *alboglabra*)**
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- 1882 **Biodegradation of Chlorpyrifos by Lactic Acid Bacteria during Kimchi Fermentation**
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- 1896 **Processing and Storage Effects on Procyanidin Composition and Concentration of Processed Blueberry Products**
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- 1903 **Initial Studies on the Quantitation of Bruise Damage and Freshness in Mushrooms Using Visible-Near-Infrared Spectroscopy**
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- 1908 **Influence of Cooking on Anthocyanins in Black Rice (*Oryza sativa* L. *japonica* var. SBR)**
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- 1915 **Changes in Chemical Composition of a Red Wine Aged in Acacia, Cherry, Chestnut, Mulberry, and Oak Wood Barrels**
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- 1921 **Structural Characterization of Heat-Induced Protein Particles in Soy Milk**
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- 1927 **Stability of Isoflavone Isomers in Steamed Black Soybeans and Black Soybean Koji Stored under Different Conditions**
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- 1940 **Effect of Different Organic Farming Methods on the Phenolic Composition of Sea Buckthorn Berries**
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- 1948 **Analysis of Betaine and Choline Contents of Aleurone, Bran, and Flour Fractions of Wheat (*Triticum aestivum* L.) Using ¹H Nuclear Magnetic Resonance (NMR) Spectroscopy**
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- 1952 **Assessment of the Levels of Degradation in Fat Co- and Byproducts for Feed Uses and Their Relationships with Some Lipid Composition Parameters**
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- 1960 **Photodegradation of Bentazon, Clopyralid, and Triclopyr on Model Leaves: Importance of a Systematic Evaluation of Pesticide Photostability on Crops**
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- 1967 **Alkaline Phosphatase–Polyresorcinol Complex: Characterization and Application to Seed Coating**
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- 1975 **Using Lysimeters To Evaluate the Relative Mobility and Plant Uptake of Four Herbicides in a Rye Production System**
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- 1990 **Novel Character Impact Compounds in Yuzu (*Citrus junos* Sieb. ex Tanaka) Peel Oil**
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- 1997 **Kinetics of CO₂ Fluxes Outgassing from Champagne Glasses in Tasting Conditions: The Role of Temperature**
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- 2004 **Content and Molecular-Weight Distribution of Dietary Fiber Components in Whole-Grain Rye Flour and Bread**
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- 2009 **Absorption, Metabolism, and Excretion of Cider Dihydrochalcones in Healthy Humans and Subjects with an Ileostomy**
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- 2016 **Impact of Different Dietary Phospholipid Levels on Cholesterol and Canthaxanthin Lipoprotein-Serum Transport and Muscle Deposition in Rainbow Trout**
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- 2022 **Regulation of the Phenolic Profile of Berries Can Increase Their Antioxidant Activity**
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