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## Understanding and optimising the nutraceutical properties of fruit and vegetables

Edited by Professor Victor R. Preedy, King's College London, UK  
and Dr Vinood B. Patel, University of Westminster, UK



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### About the book

This collection reviews research on phytochemicals in fruits and vegetables, their health benefits and ways these benefits can be optimised to improve human health.

### About the editors

**Dr Victor R. Preedy** is Professor of Clinical Biochemistry and Pathology at King's College Hospital and Emeritus Professor of Nutritional Biochemistry at King's College London, UK. He has published over 750 articles on a wide range of topics related to the impact of nutrition on health and disease.

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### Understanding and optimising the nutraceutical properties of fruit and vegetables

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## Understanding and optimising the nutraceutical properties of fruit and vegetables

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3. Understanding the nutraceutical properties of flavonoids in fruits and vegetables: chemical structure and groups: A. D. Diwan, S. N. Harke and A. N. Panche, MGM Institute of Biosciences & Technology, Mahatma Gandhi Mission University, India
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