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CAPÍTULOS DE LIBRO

1. De Anda-Flores, Y., Rascón-Chu, A., Campa-Mada, A., Lizardi-Mendoza, J., Tanori-Cordova, J., **Carvajal-Millan, E***. (2019). Chapter 17. Polysaccharides nanoparticles as oral drug delivery system. In: Natural polysaccharides in drug delivery and biomedical applications. Hasnain, M.S., Nayak, A.K. (Eds.). Elsevier Inc.-Academic Press: San Diego, USA. ISBN 978-0-12-817055-7. Pp. 399-417.
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3. Paz-Samaniego, R., Sotelo-Cruz, N., Marquez-Escalante, J., Rascon-Chu, A., Campa-Mada, A.C., **Carvajal-Millan, E***. (2019). Chapter 18. Nixtamalized maize flour by-product as a source of health-promoting ferulated arabinoxylans (AX). In: Flour and breads and their fortification in health and disease prevention. 2nd Edition. Preedy, V.R., Watson, R.R. (Eds.). Elsevier Inc.-Academic Press: London, UK. ISBN 978-0-12-814639-2. Pp. 225-235.
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