

## Capítulos de libro

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- Rodrigo García, J., Álvarez Arellano, O., Ros Berruezo, G., Pelargo Castón, M.J., Álvarez Parrilla, E., De La Rosa, L.A., González Aguilar, G.A. 2008. Flavonoids composition and distribution in two apple varieties from Chihuahua state. 330-335. *Food Science and Food Biotechnology in Developing Countries*. Cristóbal Noé Aguilar, Juliana Morales Castro, Efrén Delgado, Diana Jasso Cantú, Ashork Pandey (eds). Mexican Association of Food Science, A.C. New Delhi. ISBN:81-87680-16-4
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