

เอกสารอ้างอิง

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เภสัชวิทยา มหาวิทยาลัยมหิดล
- วาริน แสงกิตติโภगล ณัฐวุฒิ ไกรเกรียงศักดิ์ และ อภิรุทษ์ คล้ายศิริ. 2543. ประสิทธิภาพ
ของสารต้านอนุมูลอิสระในผักและสมุนไพรไทยในการป้องกันการเกิด
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