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Glycine betaine reduces chilling injury in peach fruit by enhancing phenolic and sugar metabolisms

Li Wang, Timin Shan, Bing Xie, Chen Ling, Shuang Shao, Peng Jin, Yonghua Zheng

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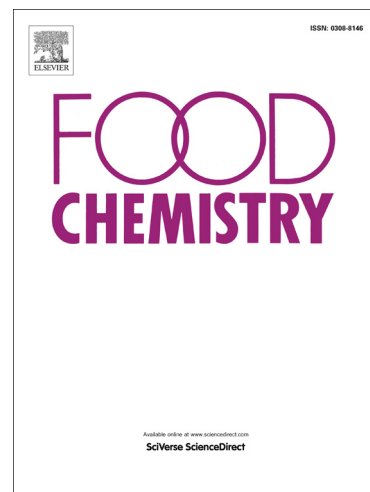
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**Glycine betaine reduces chilling injury in peach fruit by enhancing phenolic and sugar metabolisms**

**Li Wang, Timin Shan, Bing Xie, Chen Ling, Shuang Shao, Peng Jin<sup>\*</sup>, Yonghua Zheng**

**College of Food Science and Technology, Nanjing Agricultural University, Nanjing, 210095, PR China**

**Corresponding Author**

\*Prof. Peng Jin (P. J.) Phone: +86-25-84395315. Fax: +86-25-84395618. Email:

pjin@njau.edu.cn.

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