Accepted Manuscript

The impact of red cabbage fermentation on bioavailability of anthocyanins and antioxidant capacity of human plasma

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PII: S0308-8146(15)00900-0

DOI: http://dx.doi.org/10.1016/j.foodchem.2015.06.021

Reference: FOCH 17703

To appear in: Food Chemistry

Received Date: 26 January 2015 Revised Date: 24 May 2015 Accepted Date: 8 June 2015



Please cite this article as: Wiczkowski, W., Szawara-Nowak, D., Romaszko, J., The impact of red cabbage fermentation on bioavailability of anthocyanins and antioxidant capacity of human plasma, *Food Chemistry* (2015), doi: http://dx.doi.org/10.1016/j.foodchem.2015.06.021

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ACCEPTED MANUSCRIPT

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2	antioxidant capacity of human plasma
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12	Running title: Impact of red cabbage fermentation on anthocyanins bioavailability
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