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Effect of steaming and *sous vide* processing on the total phenolic content, vitamin C and antioxidant potential of the genus *Brassica*

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Abbreviations

ANOVA: Analysis of variance; DPPH: 2,2-Diphenyl-1-picrylhydrazyl; FRAP: Ferric reducing antioxidant power; h^0 : Hue angle; HPLC: High-performance liquid chromatography; S.D: Standard deviation; TPTZ: 2,4,6-Tris(2-pyridyl)-s-triazine; UV: Ultraviolet; TCEP: tris(2-carboxyethyl)phosphine hydrochloride

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