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In the previous steps you have learnt what functional foods are and how they are related to our health. In this article, we show you two examples of functional foods that you can easily find in the supermarket to understand what these products are and why they are called functional foods. Vegetable Fat Spread with Added Plant Sterols.

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Introduction to Functional Food Science. This course is extremely important for food scientists, dietitians, nutritionists, and

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Functional Foods - Introduction to Food Science

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