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1. Siger, A., Górnaś, P. (2023). Free tocopherols and tocotrienols in 82 plant species' oil: Chemotaxonomic relation as demonstrated by PCA and HCA. Food Research International, 164, 112386.

2. Grygier, A., et. all. (2023). Evaluation of Selected Medicinal, Timber and Ornamental Legume Species' Seed Oils as Sources of Bioactive Lipophilic Compounds. Molecules 2023, 28, 3994.

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