



# Calidad nutricional y propiedades nutraceuticas del maíz

## Fuentes

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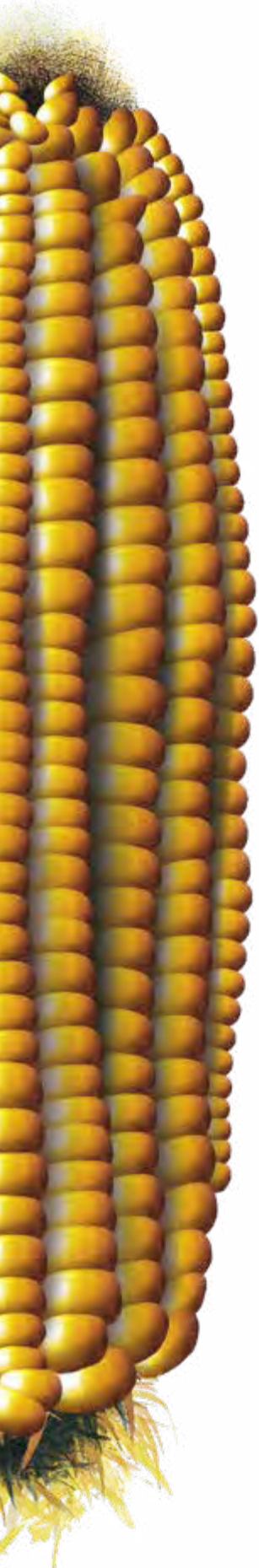
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