

Polifenoles y sus beneficios en salud. 96 artículos.



davidalcantardr@gmail.com

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Consolidated list of Article 13 health claims List of references received by EFSA

Part 4

IDs 3001 – 4705

Consolidated list of Article 13 health claims List of references received by EFSA

EFSA has received from the European Commission nine Access databases with a consolidated list of 4,185 main health claim entries with around 10,000 similar health claims. The similar health claims were accompanied by the conditions of use and scientific references. The nine Access databases were sent in three batches - in July 2008, in November 2008 and in December 2008.

<http://www.efsa.europa.eu/en/ndaclaims13/docs/ndaart13ref04.pdf>

ID 3143: “Polyphenols” and “Antioxidant properties” 96 artículos.

Uno de los principales polifenoles es ID 3779: “OLEA EUROPAEA L.” OLIVO

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