

RESEARCH PAPERS PUBLISHED

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15. BOOK CHAPTERS, REVIEWS AND PAPERS IN PROCEEDINGS

a) Book Chapters

- 1 Chauhan A.S., Negi P.S., Ramteke R.S., Antioxidant and antibacterial properties of Seabuckthorn (*Hyppophae rhamnoids* L), In : Seabuckthorn (*Hippophae* L.): A multipurpose wonder plant, *Ed: Dr V. Singh*, Published by: Daya Publishing House (New Delhi), 2008, Vol. 3, 374-396
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c) Short Communications / Short Notes

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d) Proceedings

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