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CAPÍTULOS DE LIBRO

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2. Morales-Burgos, A.M., Carvajal-Millan, E., Sotelo-Cruz, N., Campa-Mada, A.C., Rascón-Chu, A., Lopez-Franco, Y., **Lizardi-Mendoza, J.** **2018**. Chapter 4. Polysaccharides in alternative methods for insulin delivery. In: Biopolymer Grafting: Synthesis and Properties. Thakur V.K. (Ed.). Elsevier, Inc.: Amsterdam (ISBN: 978-0-323-48104-5). Pp. 175-197.
3. Morales-Burgos, A.M., Carvajal-Millan, E., López-Franco, Y.L., Sotelo-Cruz, N., Rascón-Chu, A., **Lizardi-Mendoza, J.**, Campa Mada, A.C. **2017**. Chapter 5. Cereal arabinoxylans: bioactive polysaccharide and potential additive in foods and pharmaceutical products. In: Agricultural Research Updates. Volume 17. Gorawala P., Mandhatri S. (Eds.). Nova Science Publishers, Inc.: New York (ISBN: 978-1-53610-907-8). Pp. 135-159.
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6. Marquez-Escalante, J.A., Carvajal-Millan, E., López-Franco, Y.L., **Lizardi-Mendoza, J.**, Valenzuela-Soto, E., Rascón-Chu, A., Faulds, C. **2016**. Chapter 1. Gels of water extractable arabinoxylans from a bread wheat variety: swelling and microstructure. In: Breeding and Genetic Engineering. The Biology and biotechnology Research. i-Concept Press Ltd:USA. ISBN: 978-1-922227-335. Pp. 1-12
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