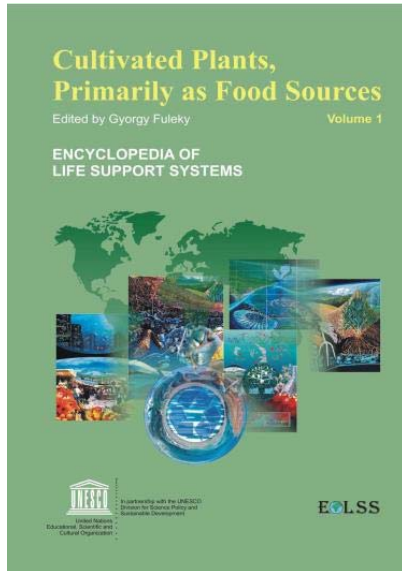


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CULTIVATED PLANTS, PRIMARILY AS FOOD SOURCES



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Béla Berényi, *Szent István University Gödöllő, Hungary*

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Gabor Schmidt, *Corvinus University of Budapest, Hungary*

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Éva Németh, *BKA University, Department of Medicinal and Aromatic Plants, Budapest, Hungary*

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