



Justo Javier Pedroche Jiménez
Francisco Millán Rodríguez
(coords.)

CHÍA

(Salvia hispanica L.)

THE OLD FOOD OF
THE FUTURE
(CIRCHIA2016)



Based on presentations made at the II International Conference of the Chía-Link Network held at the Instituto de la Grasa from October 5 to 7, 2016



EDITORIAL UNIVERSIDAD DE SEVILLA

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