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Sommario/riassunto

Biopolymers found in marine animals and plants offer tremendous, largely untapped pharmaceutical potential. Research shows that these biopolymers can be used to combat various infectious as well as inflammatory, oxidative, and carcinogenic factors. Chitin, Chitosan, Oligosaccharides and Their Derivatives: Biological Activities and Applications covers the key aspects of these therapeutically valuable biopolymers and their derivatives, namely, their properties, sources, production, and applications in food science and technology as well as biological, biomedical, and
