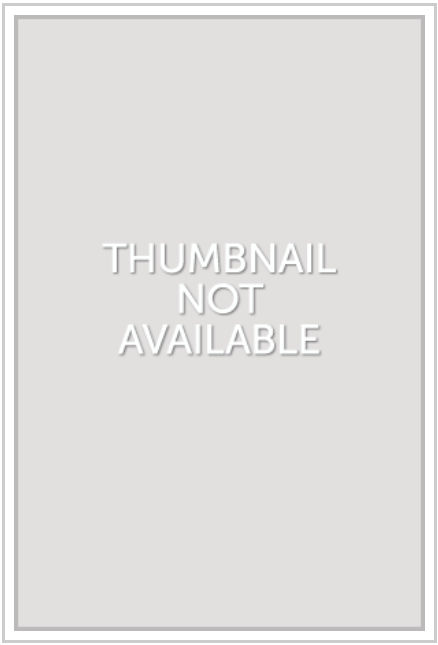


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Nutritional Chemistry and Genetic Manipulations of Lathyrus Pea

By U.D. Chavan, A.S. Jadhav and R. Amarowicz

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