# Table des matières

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| CALIS – Publications 2017-2020 dans des revues à comité de lecture issues des projets utilisant l’infrastructure nationale | Pages 1-67 |

# CALIS – Publications dans des revues à comité de lecture issues des projets utilisant l’infrastructure nationale

## 2017

1. Adriouch S, Julia C, Kesse-Guyot E, Ducrot P, Péneau S, Méjean C, Assmann KE, Deschasaux M, Hercberg S, Touvier M, Fezeu LK (2017) Association between a dietary quality index based on the food standard agency nutrient profiling system and cardiovascular disease risk among French adults. Int J Cardiol. 234:22-27. [10.1016/j.ijcard.2017.02.092](https://doi.org/10.1016/j.ijcard.2017.02.092)
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