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present work was to explore the pathway from ethnomycology through isolation, structural elucidation and synthesis of these compounds.

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L-36

Nutritional and functional properties of native fruits of Argentina: Revalorization use in the design of functional foods

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The aim of this project is the study of nutritional and functional benefits of fruits from Argentinean Northwestern as well as its relation with the chemical composition. The fruits of some native Leguminosae such as *Prosopis* species were used as food by native people and the flour of such fruits was introduced into the Argentinian Food Code. Other attractive fruits of our region due to their potential applications in the food industry are "mistol" (*Ziziphus mistol*) that recently joined the list of edible fruits of the Argentinian Food Code, "tree tomato" (*Solanum betaceum*), "mato" (*Myrcianthes pungens*), "chañar" (*Geoffroea decorticans*), fruits of some cactus (*Opuntia*, *Rhipsalis*), among others. All of them are used in the local cuisine in fruit salads, juices, as candy, jellies, preserves and other regional products by different aboriginal and rural communities and are now being rediscovered as potential new crops. Recently, we demonstrated that some fruits from plants native to NOA have nutritional and functional properties and can be exploited for designing functional food as such or minimally processed.

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L-37

R & D of depsides salts from *Salvia miltiorrhiza*

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Modernization of traditional Chinese medicine (TCM) is strategically significant for healthcare of China's population and for the sustainable development of society and economy. *Salvia miltiorrhiza* Bunge, a traditional Chinese herbal medicine known as "Danshen," has been widely used in clinics to treat cardiovascular disease. Based on the identification of depsides salts (mainly magnesium lithospermate B) as its primary active compound, a modernized TCM, named as Depsides Salts from *Salvia miltiorrhiza*, was developed with clear ingredients and mechanism, controllable quality, and definite efficacy and safety. After a decade of study, Depsides Salts has been confirmed to be safe and effective for the treatment of patients with coronary artery disease and chronic angina