

## REFERENCE

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## LINKS

[https://en.wikipedia.org/wiki/Essential\\_fatty\\_acid](https://en.wikipedia.org/wiki/Essential_fatty_acid)  
[link.springer.com/article/10.1007/BF02541403](https://link.springer.com/article/10.1007/BF02541403)  
[https://en.wikipedia.org/wiki/fatty acids](https://en.wikipedia.org/wiki/fatty_acids)  
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