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**COMMITTEE ON HERBAL MEDICINAL PRODUCTS (HMPC)**

**LIST OF REFERENCES SUPPORTING THE ASSESSMENT REPORT ON:**

**Anisi fructus and Anisi aetheroleum**  
***Pimpinella anisum L., fructus and Pimpinella anisum L., aetheroleum***  
**(aniseed and anise oil)**

*The EMEA acknowledges that copies of the underlying works used to produce this monograph were provided for research only with exclusion of any commercial purpose*

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Superseded