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lt;div>While the downside is clearly the high sodium and high oil content in
pickles that are generously added during its preparation, if had in
moderation, it has more benefits than harm. Since there is no heat
involved in the preparation of pickles, they also preserve the nutrition of vege
tables.</div></div></div></div></div><div>&l
t;/div><div><a data-ved="2ahUKEwjwhbiN78-DAxVJJkQIHYdtDa4QFnoEC
AEQBg" href="{href}"><div>Achaar
 with every meal: Good or bad? - The Times of India</div><
/span><div>m.timesofindia : achaar-with-every-meal-good-or
-bad : articleshow</div></div></div>&l
t;/div><div><div><div><div><a data-ved="2ahU
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iv class="hwc kCrYT" style="padding-bottom:12px;padding-top:0px&q
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v>Achars have been the most integrated part of our day to day life, and are c
onsumed in various different ways but we all question the marmalade the most abo
ut it being healthy or should we consume it. The answer is simple, YES the mix i
s extremely healthy as it has various rich health benefits to offer.</div>
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t;<a data-ved="2ahUKEwjwhbiN78-DAxVJJkQIHYdtDa4QFnoECAEQDQ" href=&q
uot;{href}"><div>Top 5 Health Benefits of
Indian Pickles (Achar) - Swad Shop</div><div>swad.shop : blog : 5-benefits-of-indian-pickles</div><
/span></div></div></div><div><div>&lt
;div><a data-ved="2ahUKEwjwhbiN78-DAxVJJkQIHYdtDa4Qzmd6BA
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<div class="hwc kCrYT" style="padding-bottom:12px;padding-top:
0px"><div><div><div><div><div><div>&
lt;div>Google Feud is a online web game created by Justin Hook where you have
 to answer "How does Google autocomplete this query?" for given questi
ons . You start playing by choosing a category, read the question an
d try to answer what words are most searched in Google. Become a ma