
Publications

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Articles scientifiques

2022

- Berezutskaya J., **Saive A.L.**, Jerbi K., Van Gerven M. (2022), "How does artificial intelligence contribute to iEEG research?", *Intracranial EEG for Cognitive Neuroscience*, arXiv:2207.13190, <https://doi.org/10.48550/arXiv.2207.13190>
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Nous recherchons des participants volontaires pour répondre à un questionnaire en ligne portant sur la perception et les préférences alimentaires des patients atteints de cancer.

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