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By-products of plant food processing as a source of functional compounds recent developments

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#	Paper	IF	Citations
880	Identification of flavonol and xanthone glycosides from mango (<i>Mangifera indica</i> L. Cv. "Tommy Atkins") peels by high-performance liquid chromatography-electrospray ionization mass spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , 2003 , 51, 5006-11	5.7	180
879	Process for the recovery of a carotene-rich functional food ingredient from carrot pomace by enzymatic liquefaction. <i>Innovative Food Science and Emerging Technologies</i> , 2003 , 4, 415-423	6.8	48
878	In vitro hypoglycemic effects of different insoluble fiber-rich fractions prepared from the peel of <i>Citrus sinensis</i> L. cv. Liucheng. <i>Journal of Agricultural and Food Chemistry</i> , 2003 , 51, 6623-6	5.7	81
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875	Recovery of phenolic antioxidants from wine industry by-products. 2004 , 92, 201-8		188
874	Investigation of the cholesterol-lowering action of insoluble fibre derived from the peel of <i>Citrus sinensis</i> L. cv. Liucheng. <i>Food Chemistry</i> , 2004 , 87, 361-366	8.5	52
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