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Comparative studies of oxidative stability of edible oils by differential scanning calorimetry and oxidative stability index methods

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27	Lipid Oxidation: Measurement Methods.		51
26	Enzymatic Purication and Enrichment of Polyunsaturated Fatty Acids and Conjugated Linoleic Acid Isomers. 2017 , 399-420		3
25	Effects and Mechanisms of Minor Compounds in Oil on Lipid Oxidation. <i>Food Additives</i> , 2008 ,		3
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- 2 Functional roles and novel tools for improving-oxidative stability of polyunsaturated fatty acids: A comprehensive review. ○
- 1 Oxidative stability and characterization of oleogels obtained from safflower oil-based beeswax and rice bran wax and their effect on the quality of cake samples. ○