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Changes in physical and chemical properties during pomegranate (*Punica granatum* L.) fruit maturation

DOI: 10.1016/s0308-8146(01)00301-6
Food Chemistry, 2002, 76, 437-441.

Source: <https://exaly.com/paper-pdf/34750621/citation-report.pdf>

Version: 2024-04-25

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249	Some physical and chemical properties of ambarella (<i>Spondias cytherea</i> Sonn.) at three different stages of maturity. 2005 , 18, 819-827		12
248	RHEOLOGICAL BEHAVIOR OF POMEGRANATE (<i>PUNICA GRANATUM L.</i>) JUICE AND CONCENTRATE. 2005 , 36, 68-77		40
247	P. 2005 , 271-310		
246	Note. Physicochemical Composition of Ten Pomegranate Cultivars (<i>Punica granatum L.</i>) Grown in Iran. 2005 , 11, 113-119		95
245	Determination of fatty acids and total lipid content in oilseed of 25 pomegranates varieties grown in Iran. 2006 , 19, 676-680		141
244	Production of pomegranate (<i>Punica granatum L.</i>) juice concentrate by various heating methods: colour degradation and kinetics. 2006 , 72, 218-224		140
243	Density of the concentrates of peach and pome granate juices at elevated state parameters. 2006 , 79, 811-816		3
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241	Mass modeling of pomegranate (<i>Punica granatum L.</i>) fruit with some physical characteristics. <i>Scientia Horticulturae</i> , 2007 , 114, 21-26	4.1	52
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