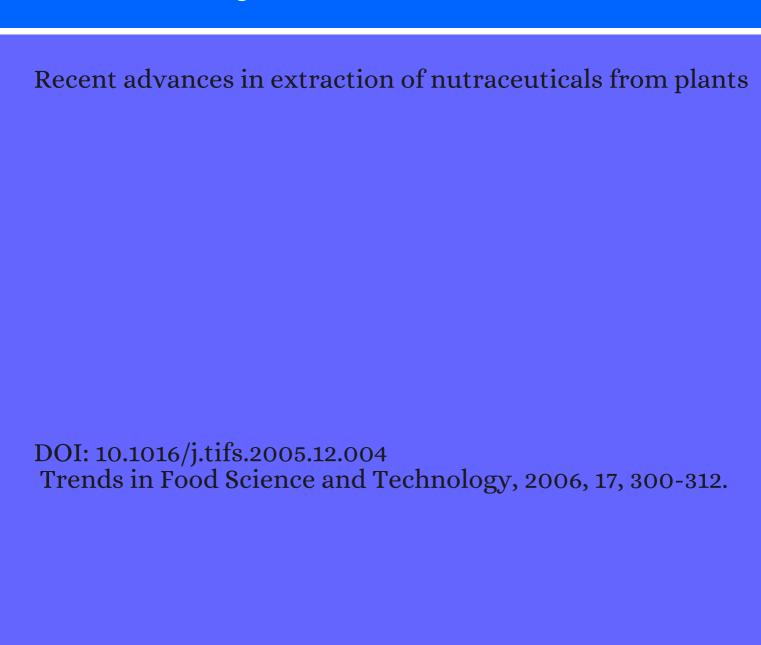
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937	Comparison of green extraction methods with conventional extraction method for extract yield, L-DOPA concentration and antioxidant activity of Mucuna pruriens seed. <b>2015</b> , 8, 43-48	13
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21	Kinetic modelling of total phenolic compounds from Ilex paraguariensis (St. Hil.) leaves: Conventional and ultrasound assisted extraction. <b>2023</b> , 139, 75-88	0
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16	Essential Oils from Apiaceae, Asteraceae, Cupressaceae and Lamiaceae Families Grown in Serbia: Comparative Chemical Profiling with In Vitro Antioxidant Activity. <b>2023</b> , 12, 745	O
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