Isolation of the sweet components from Siraitia grosver

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Citation Report

#	Article	IF	Citations
1	Current awareness in flavour and fragrance. Flavour and Fragrance Journal, 2008, 23, 202-211.	2.6	0
2	Subcritical water extraction of mannitol from olive leaves. Journal of Food Engineering, 2009, 93, 474-481.	5.2	70
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