

Mechanical Continuous Oil Expression from Oilseeds: A

Food and Bioprocess Technology

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Citation Report

#	ARTICLE	IF	CITATIONS
1	Filtration and Expression. , 2013, , 217-240.		0
3	Characterization of sunflower oils obtained separately by pressing and subsequent solvent extraction from a new line of seeds rich in phytosterols and conventional seeds. OCL - Oilseeds and Fats, Crops and Lipids, 2014, 21, D605.	1.4	10
4	<sc>D</sc>â€œOptimal Experimental Designs for Uniaxial Expression. Journal of Food Process Engineering, 2014, 37, 248-256.	2.9	14
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22	Optimization of oil yield and oil total phenolic content during grape seed cold screw pressing. Industrial Crops and Products, 2015, 63, 26-33.	5.2	93

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24	Enhancing the recovery of tiger nut (<i>Cyperus esculentus</i>) oil by mechanical pressing: Moisture content, particle size, high pressure and enzymatic pre-treatment effects. Food Chemistry, 2016, 194, 354-361.	8.2	62
25	Optimization of Sesame Oil Extraction by Screw-Pressing at Low Temperature. Food and Bioprocess Technology, 2017, 10, 1113-1121.	4.7	34
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