Rosemary (Rosmarinus officinalis): a study of the compantimicrobial activities of extracts obtained with super-

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Citation Report

#	Article	IF	CITATIONS
1	Study on the stability of supercritical fluid extracted rosemary (Rosmarinus offcinalis L.) essential oil. Journal of Analytical Chemistry, 2010, 65, 899-906.	0.4	15
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