Food Applications and Potential Health Benefits of Pom

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Citation Report

#	Article	IF	CITATIONS
1	Pomegranate seed oil in food industry: Extraction, characterization, and applications. Trends in Food Science and Technology, 2020, 105, 273-283.	15.1	48
2	Evaluation of Yeast Strains for Pomegranate Alcoholic Beverage Production: Effect on Physicochemical Characteristics, Antioxidant Activity, and Aroma Compounds. Microorganisms, 2020, 8, 1583.	3.6	13
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