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Research Articles

Extraction of kiwi seed oil: Soxhlet versus four different non-conventional techniques

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organoleptic properties. All these non-conventional techniques are fast, effective and

safe. A sensory evaluation test showed the presence of off-flavours in oil samples extracted by Soxhlet and US, an indicator of partial degradation.

Keywords:

- kiwi seed oil
- ultrasound
- microwaves
- supercritical CO₂
- microwave-integrated Soxhlet
- GC/MS

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