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MEMBRANE-BASED technologies as an emerging tool for separating high-added-value compounds from natural products

Roberto Castro-Muñoz, Vlastimil Fíla

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1 MEMBRANE-BASED TECHNOLOGIES AS AN EMERGING TOOL FOR SEPARATING  
2 HIGH-ADDED-VALUE COMPOUNDS FROM NATURAL PRODUCTS

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4 Authors: Roberto Castro-Muñoz<sup>1,2,3\*</sup>, Vlastimil Fíla<sup>1</sup>

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6 <sup>1</sup>University of Chemistry and Technology Prague

7 Technická 5, 166 28 Prague 6, Czech Republic.

8 Phone: +420 220 444 018

9 E-mail: [castromr@vscht.cz](mailto:castromr@vscht.cz) ; [food.biotechnology88@gmail.com](mailto:food.biotechnology88@gmail.com)

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11 <sup>2</sup>Institute on Membrane Technology, ITM-CNR, c/o University of Calabria

12 Via P. Bucci 17/C, 87030 Rende (CS), Italy

13

14 <sup>3</sup>Nanoscience Institute of Aragon (INA)

15 Universidad de Zaragoza, 50018 Zaragoza, Spain

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18 **Abstract**

19 Over the last decades, the exploration of new natural sources for obtaining valuable  
20 compounds, which can be used in food technology, has been a research challenge.

21 Several natural products such as fruits, juices, natural extracts, etc., have been  
22 proposed. Today, many different technologies are being tested to carry out the

23 extraction of different high-added value compounds (nutraceuticals, phenolic

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