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Intensified Degumming of crude soybean oil using cavitation reactors

Nishant S. More, Parag R. Gogate



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Research highlights

- Intensified degumming approach for crude soybean oil processing
- Detailed understanding into effect of different parameters on degumming
- Scale up studies performed using ultrasonication and hydrodynamic cavitation
- Desired degumming is obtained with higher energy efficiency and less treatment time
- Combination of cavitation with hydrogen peroxide is the best treatment approach

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