## **Accepted Manuscript**

Implementation of NIR technology for at-line rapid detection of sunflower oil adulterated with mineral oil

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PII: S0260-8774(18)30023-2

DOI: 10.1016/j.jfoodeng.2018.01.011

Reference: JFOE 9144

To appear in: Journal of Food Engineering

Received Date: 20 July 2017

Revised Date: 04 November 2017

Accepted Date: 18 January 2018

Please cite this article as: Pierre A. Picouet, Pere Gou, Risto Hyypiö, Massimo Castellari, Implementation of NIR technology for at-line rapid detection of sunflower oil adulterated with mineral oil, *Journal of Food Engineering* (2018), doi: 10.1016/j.jfoodeng.2018.01.011

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## **ACCEPTED MANUSCRIPT**

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