

Accepted Manuscript

Title: Extraction of curcuminoids from deflavored turmeric (*Curcuma longa* L.) using pressurized liquids: Process integration and economic evaluation

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PII: S0896-8446(14)00245-9
DOI: <http://dx.doi.org/doi:10.1016/j.supflu.2014.08.012>
Reference: SUPFLU 3057

To appear in: *J. of Supercritical Fluids*

Received date: 14-5-2014
Revised date: 31-7-2014
Accepted date: 1-8-2014

Please cite this article as: J.F. Osorio-Tobón, P.I.N. Carvalho, M.A. Rostagno, A.J. Petenate, M.A.A. Meireles, Extraction of curcuminoids from deflavored turmeric (*Curcuma longa* L.) using pressurized liquids: Process integration and economic evaluation, *The Journal of Supercritical Fluids* (2014), <http://dx.doi.org/10.1016/j.supflu.2014.08.012>

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Highlights

- Pressurized liquid extraction of curcuminoids from deflavored turmeric was conducted.
- Maximum curcuminoids content of 4.4 % d.b. was obtained at 333 K and 10 MPa.
- PLE required less time than Soxhlet and low-pressure solvent extraction.
- Obtaining extracts rich in curcuminoids by PLE is economically feasible.

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