Accepted Manuscript

Optimization of ultrasound-assisted extraction of antioxidant compounds from Tunisian *Zizyphus lotus* fruits using response surface methodology

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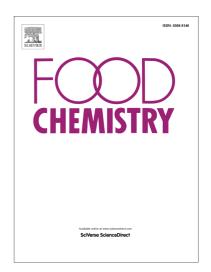
PII: S0308-8146(15)00410-0

DOI: http://dx.doi.org/10.1016/j.foodchem.2015.03.047

Reference: FOCH 17294

To appear in: Food Chemistry

Received Date: 5 December 2014 Revised Date: 11 March 2015 Accepted Date: 14 March 2015



Please cite this article as: Mkadmini hammi, K., Jdey, A., Abdelly, C., Majdoub, H., Ksouri, R., Optimization of ultrasound-assisted extraction of antioxidant compounds from Tunisian *Zizyphus lotus* fruits using response surface methodology, *Food Chemistry* (2015), doi: http://dx.doi.org/10.1016/j.foodchem.2015.03.047

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