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Computer simulation and experimental molecular distillation of olive pomace oil deodorizer distillate – A comparative study

Onur Ketenoglu, Aziz Tekin

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1 **COMPUTER SIMULATION AND EXPERIMENTAL MOLECULAR**
2 **DISTILLATION OF OLIVE POMACE OIL DEODORIZER**
3 **DISTILLATE – A COMPARATIVE STUDY**

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5 *Onur KETENOGLU*^{1*}, *Aziz TEKIN*²

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7 ¹ Çankırı Karatekin University, Department of Food Engineering, Campus of Uluyazı,
8 Çankırı, TURKEY9 ² Ankara University, Department of Food Engineering, Campus of Gölbaşı, Ankara,
10 TURKEY

11

12 * Correspondence: ketenoglu@karatekin.edu.tr, Tel: 0090-376-2189532 / 8364

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14 **Running Title:** Comparative simulation of molecular distillation

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