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Nota di contenuto	4.3 Application in Authenticity Control of Essential Oil from Different Origins5. GAS CHROMATOGRAPHY-OLFACTOMETRY AND AROMA-ACTIVE COMPONENTS IN CITRUS ESSENTIAL OILS; 5.1 Gas Chromatography-Olfactometry; 5.2 Flavor and Odor/Aroma Key-Impact Compounds in Citrus Essential Oils; 5.3 Functional Groups Related to Citrus Flavor Activity; 5.4 Prospects for GC-O; 5.5 Closing Remarks; 6. FUNCTIONAL PROPERTIES; 6.1 Antioxidative Activity; 6.2 Inhibitory Formation of Carcinogen; 6.3 Antimicrobiology; 7. AROMATHERAPY; 7.1 Application for Therapeutic Effect; 7.2 Ageing of Essential Oils 8. INDUSTRIAL VIEW8.1 Formulation of Essential Oils for Processed Foods: Production, Trend, and Microcapsulation; 8.2 Eco-Conscious System of Oil Extraction from Citrus Peel Wastes; Index
Sommario/riassunto	Commercially used for food flavorings, toiletry products, cosmetics, and perfumes, among others, citrus essential oil has recently been applied physiologically, like for chemoprevention against cancer and in aromatherapy. Citrus Essential Oils: Flavor and Fragrance presents an overview of citrus essential oils, covering the basics, methodology, and applications involved in recent topics of citrus essential oils research. The concepts, analytical methods, and properties of these oils are

described and the chapters detail techniques for oil extraction,  
compositional analysis, functional

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