Schriftenreihe des Lehrstuhls für Agrartechnik in den Tropen und Subtropen der Universität Hohenheim

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Plant oil from sunflower seeds - Process modelling and optimisation to enhance quality



UNIVERSITÄT HOHENHEIM

INSTITUT FÜR AGRARTECHNIK Agrartechnik in den Tropen und Subtropen Prof. Dr. Joachim Müller



Plant oil from sunflower seeds - Process modelling and optimisation to enhance quality

Dissertation Submitted in fulfilment of the requirements for the degree of "Doktor der Agrarwissenschaften" (Dr. sc. agr.)

to the Faculty of Agricultural Sciences

presented by Simon Manuel Munder from Stuttgart, Germany

Schriftenreihe des Lehrstuhls für Agrartechnik in den Tropen und Subtropen der Universität Hohenheim

herausgegeben von Prof. Dr. Joachim Müller

Band 16/2018

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Plant oil from sunflower seeds - Process modelling and optimisation to enhance quality

D 100 (Diss. Universität Hohenheim)

Shaker Verlag Aachen 2018

Bibliographic information published by the Deutsche Nationalbibliothek The Deutsche Nationalbibliothek lists this publication in the Deutsche Nationalbibliografie; detailed bibliographic data are available in the Internet at http://dnb.d-nb.de.

Zugl.: Hohenheim, Univ., Diss., 2018

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Printed in Germany.

ISBN 978-3-8440-6309-7 ISSN 1867-4631

Shaker Verlag GmbH • P.O. BOX 101818 • D-52018 Aachen Phone: 0049/2407/9596-0 • Telefax: 0049/2407/9596-9

Internet: www.shaker.de • e-mail: info@shaker.de

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