

## **Extraction of grape seed oil containing resveratrol using supercritical carbondioxide**

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### **Abstract**

In spite of the fact that grape seed contains high quality fatty acids and bioactive compounds, most of it has been cast aside. Studies were made to extract high quality edible oil from grape seed using supercritical fluid carbon dioxide. Extraction efficiency of grape seed oil was different with raw material conditions, especially the water content. Resveratrol, one of the bioactive compounds in grape seed, could be extracted with supercritical carbon dioxide only from the grape seed that was not completely dried. Other factors affect oil extraction efficiency were studied. The extraction rate increased as the pressure increased up to 400 bar. The same tendency was observed with the temperature up to 80°C. The extraction rate at the temperature higher than 80°C, however, decreased.

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### **References**

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