

Antimicrobial activity of spice oils

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Chemical composition and antimicrobial activity of plant essential oils

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Dill (*Anethum graveolens* L.) and Parsley (*Petroselinum crispum* (Mill.) Fuss) from Estonia : seasonal differences in essential oil composition

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https://www.researchgate.net/publication/268292437_Dill_Anethum_graveolens_L_and_Parsley_Petroselinum_crispum_Mill_Fuss_from_Estonia_Seasonal_Differences_in_Essential_Oil_Composition

Identification and characterization of supercritical fluid extracts from herbs

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Sea buckthorn as a tool for biomedicine or home remedy

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