

Influence of dielectric heating on quality of rape and sunflower seeds

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*Dedicated to the hearts of my mother Badeah, my father Schehadeh,
and my sisters Montada and Edrak*

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Abbreviations

DM	dry matter
Mill. ha	million hectare
Mill. t	million ton
APX	ascorbate peroxidase enzyme
SOD	super oxide dismutase enzyme
PLD	phospholipase enzyme
LOX	lipoxygenase enzyme
POX	peroxidase enzyme
CAT	catalase
O_2^-	superoxide radical
OH^\cdot	hydroxyl radical
H_2O_2	hydrogen peroxide