Research Article

Improving storage stability of pistachio oil packaged in different containers by using rosemary (*Rosmarinus officinalis* L.) and peppermint (*Mentha piperita*) essential oils[†] Running title: Improving stability of pistachio oil by essential oils Moein Esmaeili¹, Sayed Amir Hossein Goli^{1*}, Atefe Shirvani¹, Ahmad Shakerardakani² ¹Department of Food Science and Technology, College of Agriculture, Isfahan University of Technology, Isfahan 84156 83111, Iran ² Iranian Pistachio Research Institute, Rafsanjan, Iran *Corresponding author: Dr. Goli Tel.: +98 313 3913357 Fax: +98 313 3912254 E-mail address: amirgoli@cc.iut.ac.ir

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