

Yesim Ozogul

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116
papers

3,304
citations

29
h-index

53
g-index

116
ext. papers

3,972
ext. citations

4.7
avg, IF

5.61
L-index

#	Paper	IF	Citations
116	The effects of modified atmosphere packaging and vacuum packaging on chemical, sensory and microbiological changes of sardines (<i>Sardina pilchardus</i>). <i>Food Chemistry</i> , 2004 , 85, 49-57	8.5	252
115	Marine Bioactive Compounds and Their Health Benefits: A Review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2015 , 14, 446-465	16.4	199
114	Technological Factors Affecting Biogenic Amine Content in Foods: A Review. <i>Frontiers in Microbiology</i> , 2016 , 7, 1218	5.7	153
113	Freshness assessment of European eel () by sensory, chemical and microbiological methods. <i>Food Chemistry</i> , 2005 , 92, 745-751	8.5	140
112	Fatty acid profiles and fat contents of commercially important seawater and freshwater fish species of Turkey: A comparative study. <i>Food Chemistry</i> , 2007 , 103, 217-223	8.5	129
111	Fatty acid profiles of commercially important fish species from the Mediterranean, Aegean and Black Seas. <i>Food Chemistry</i> , 2007 , 100, 1634-1638	8.5	124
110	Evaluation of effects of nanoemulsion based on herb essential oils (rosemary, laurel, thyme and sage) on sensory, chemical and microbiological quality of rainbow trout (<i>Oncorhynchus mykiss</i>) fillets during ice storage. <i>LWT - Food Science and Technology</i> , 2017 , 75, 677-684	5.4	121
109	Biogenic amines formation in Atlantic herring (<i>Clupea harengus</i>) stored under modified atmosphere packaging using a rapid HPLC method. <i>International Journal of Food Science and Technology</i> , 2002 , 37, 515-522	3.8	90
108	Biogenic amine content and biogenic amine quality indices of sardines (<i>Sardina pilchardus</i>) stored in modified atmosphere packaging and vacuum packaging. <i>Food Chemistry</i> , 2006 , 99, 574-578	8.5	89
107	Evaluation of fatty acid profiles and mineral content of grape seed oil of some grape genotypes. <i>International Journal of Food Sciences and Nutrition</i> , 2009 , 60, 32-9	3.7	81
106	A rapid HPLC-determination of ATP-related compounds and its application to herring stored under modified atmosphere. <i>International Journal of Food Science and Technology</i> , 2000 , 35, 549-554	3.8	78
105	Chemical, microbiological and sensory evaluation of Atlantic herring (<i>Clupea harengus</i>) stored in ice, modified atmosphere and vacuum pack. <i>Food Chemistry</i> , 2000 , 71, 267-273	8.5	76
104	Fat content and fatty acid compositions of 34 marine water fish species from the Mediterranean Sea. <i>International Journal of Food Sciences and Nutrition</i> , 2009 , 60, 464-75	3.7	72
103	The effects of rosemary extract combination with vacuum packing on the quality changes of Atlantic mackerel fish burgers. <i>International Journal of Food Science and Technology</i> , 2011 , 46, 1157-1163	3.8	68
102	Biochemical, sensory and microbiological attributes of wild turbot (<i>Scophthalmus maximus</i>), from the Black Sea, during chilled storage. <i>Food Chemistry</i> , 2006 , 99, 752-758	8.5	66
101	Significance of antioxidants for seafood safety and human health. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 475-91	5.7	59
100	The capability of rosemary extract in preventing oxidation of fish lipid. <i>International Journal of Food Science and Technology</i> , 2010 , 45, 1717-1723	3.8	55

99	Seasonal effects in the nutritional quality of the body structural tissue of cephalopods. <i>Food Chemistry</i> , 2008 , 108, 847-52	8.5	54
98	Antimicrobial activity of thyme essential oil nanoemulsions on spoilage bacteria of fish and food-borne pathogens. <i>Food Bioscience</i> , 2020 , 36, 100635	4.9	51
97	The ability of biogenic amines and ammonia production by single bacterial cultures. <i>European Food Research and Technology</i> , 2007 , 225, 385-394	3.4	50
96	Antimicrobial influence of nanoemulsified lemon essential oil and pure lemon essential oil on food-borne pathogens and fish spoilage bacteria. <i>International Journal of Food Microbiology</i> , 2019 , 306, 108266	5.8	49
95	Nucleotide degradation and biogenic amine formation of wild white grouper (<i>Epinephelus aeneus</i>) stored in ice and at chill temperature (4°C). <i>Food Chemistry</i> , 2008 , 108, 933-41	8.5	48
94	Quality assessment of wild European eel (<i>Anguilla anguilla</i>) stored in ice. <i>Food Chemistry</i> , 2006 , 95, 458-465	8.5	44
93	Comparative study of nanoemulsions based on commercial oils (sunflower, canola, corn, olive, soybean, and hazelnut oils): Effect on microbial, sensory, and chemical qualities of refrigerated farmed sea bass. <i>Innovative Food Science and Emerging Technologies</i> , 2016 , 33, 422-430	6.8	43
92	Effects of slaughtering methods on sensory, chemical and microbiological quality of rainbow trout (<i>Oncorhynchus mykiss</i>) stored in ice and MAP. <i>European Food Research and Technology</i> , 2004 , 219, 211	3.4	36
91	Effects of Oil-in-Water Nanoemulsion Based on Sunflower Oil on the Quality of Farmed Sea Bass and Gilthead Sea Bream Stored at Chilled Temperature (2 ± 2°C). <i>Journal of Aquatic Food Product Technology</i> , 2017 , 26, 979-992	1.6	35
90	Biochemical composition of some red and brown macro algae from the Northeastern Mediterranean Sea. <i>International Journal of Food Sciences and Nutrition</i> , 2008 , 59, 566-72	3.7	35
89	Biogenic amine production and nucleotide ratios in gutted wild sea bass (<i>Dicentrarchus labrax</i>) stored in ice, wrapped in aluminium foil and wrapped in cling film at 4 °C. <i>Food Chemistry</i> , 2006 , 98, 76-84	8.5	34
88	Antimicrobial Impacts of Essential Oils on Food Borne-Pathogens. <i>Recent Patents on Food, Nutrition & Agriculture</i> , 2015 , 7, 53-61	1.9	30
87	PHYTOCHEMICAL AND FATTY ACID PROFILE OF SELECTED RED RASPBERRY CULTIVARS: A COMPARATIVE STUDY. <i>Journal of Food Quality</i> , 2008 , 31, 67-78	2.7	29
86	The function of lactic acid bacteria and brine solutions on biogenic amine formation by foodborne pathogens in trout fillets. <i>Food Chemistry</i> , 2011 , 129, 1211-6	8.5	27
85	Formation of biogenic amines by Gram-negative rods isolated from fresh, spoiled, VP-packed and MAP-packed herring (<i>Clupea harengus</i>). <i>European Food Research and Technology</i> , 2005 , 221, 575-581	3.4	27
84	The Effects of Natural Extracts on the Quality Changes of Frozen Chub Mackerel (<i>Scomber japonicus</i>) Burgers. <i>Food and Bioprocess Technology</i> , 2013 , 6, 1550-1560	5.1	26
83	Seasonal proximate and fatty acid variations of some seaweeds from the northeastern Mediterranean coast. <i>Oceanologia</i> , 2013 , 55, 375-391	2.2	26
82	The influence of the cell free solution of lactic acid bacteria on tyramine production by food borne-pathogens in tyrosine decarboxylase broth. <i>Food Chemistry</i> , 2015 , 173, 45-53	8.5	25

81	Determination of the quality parameters of pike perch Sander lucioperca caught by gillnet, longline and harpoon in Turkey. <i>Fisheries Science</i> , 2007 , 73, 412-420	1.9	25
80	Sensory, chemical and microbiological quality parameters in sea bream (<i>Sparus aurata</i>) stored in ice or wrapped in cling film or in aluminium foil at 2 ± 1 °C. <i>International Journal of Food Science and Technology</i> , 2007 , 42, 903-909	3.8	25
79	PROXIMATE ANALYSIS. FATTY ACID PROFILES AND MINERAL CONTENTS OF MEATS: A COMPARATIVE STUDY. <i>Journal of Muscle Foods</i> , 2010 , 21, 210-223		22
78	Effects of aluminium foil and cling film on biogenic amines and nucleotide degradation products in gutted sea bream stored at 2 ± 1 °C. <i>European Food Research and Technology</i> , 2005 , 221, 582-591	3.4	22
77	The antimicrobial effect of grapefruit peel essential oil and its nanoemulsion on fish spoilage bacteria and food-borne pathogens. <i>LWT - Food Science and Technology</i> , 2021 , 136, 110362	5.4	22
76	Tetrodotoxin levels in pufferfish (<i>Lagocephalus sceleratus</i>) caught in the Northeastern Mediterranean Sea. <i>Food Chemistry</i> , 2016 , 210, 332-7	8.5	21
75	A rapid HPLC-determination of ATP-related compounds and its application to herring stored under modified atmosphere. <i>International Journal of Food Science and Technology</i> , 2000 , 35, 549-554	3.8	20
74	The function of nanoemulsion on preservation of rainbow trout fillet. <i>Journal of Food Science and Technology</i> , 2020 , 57, 895-904	3.3	20
73	Effects of laurel and myrtle extracts on the sensory, chemical and microbiological properties of vacuum-packed and refrigerated European eel (<i>Anguilla anguilla</i>) fillets. <i>International Journal of Food Science and Technology</i> , 2014 , 49, 847-853	3.8	19
72	Fatty acid profile and mineral content of the wild snail (<i>Helix pomatia</i>) from the region of the south of the Turkey. <i>European Food Research and Technology</i> , 2005 , 221, 547-549	3.4	19
71	Seasonal fat and fatty acids variations of seven marine fish species from the Mediterranean Sea. <i>European Journal of Lipid Science and Technology</i> , 2011 , 113, 1491-1498	3	18
70	Effects of cooking and reheating methods on the fatty acid profile of sea bream treated with rosemary extract. <i>Journal of the Science of Food and Agriculture</i> , 2009 , 89, 1481-1489	4.3	18
69	Biological activity of plant-based carvacrol and thymol and their impact on human health and food quality. <i>Trends in Food Science and Technology</i> , 2021 , 116, 733-748	15.3	18
68	Effect of Various Processing Methods on Quality of Mackerel (<i>Scomber scombrus</i>). <i>Food and Bioprocess Technology</i> , 2013 , 6, 1091-1098	5.1	17
67	The effects of sex and seasonality on the metal levels of different muscle tissues of mature Atlantic blue crabs (<i>Callinectes sapidus</i>) in Mersin Bay, north-eastern mediterranean. <i>International Journal of Food Science and Technology</i> , 2011 , 46, 2030-2034	3.8	17
66	The effects of gamma-irradiation on the nucleotide degradation compounds in sea bass (<i>Dicentrarchus labrax</i>) stored in ice. <i>Food Chemistry</i> , 2010 , 122, 789-794	8.5	17
65	The impact of applying natural clinoptilolite (zeolite) on the chemical, sensory and microbiological changes of vacuum packed sardine fillets. <i>International Journal of Food Science and Technology</i> , 2012 , 47, 1977-1985	3.8	16
64	Comparison of fatty acid and proximate compositions of the body and claw of male and female blue crabs (<i>Callinectes sapidus</i>) from different regions of the Mediterranean coast. <i>International Journal of Food Sciences and Nutrition</i> , 2008 , 59, 573-80	3.7	16

63	Use of Spectroscopic Techniques to Monitor Changes in Food Quality during Application of Natural Preservatives: A Review. <i>Antioxidants</i> , 2020 , 9,	7.1	16
62	Tetrodotoxin levels of three pufferfish species (<i>Lagocephalus</i> sp.) caught in the North-Eastern Mediterranean sea. <i>Chemosphere</i> , 2019 , 219, 95-99	8.4	16
61	The effects of the combination of freezing and the use of natural antioxidant technology on the quality of frozen sardine fillets (<i>Sardinella aurita</i>). <i>International Journal of Food Science and Technology</i> , 2011 , 46, 236-242	3.8	15
60	The effects of ice storage on inosine monophosphate, inosine, hypoxanthine, and biogenic amine formation in European catfish (<i>Silurus glanis</i>) fillets. <i>International Journal of Food Science and Technology</i> , 2009 , 44, 1966-1972	3.8	15
59	Comparision of Green and Conventional Extraction Methods on Lipid Yield and Fatty Acid Profiles of Fish Species. <i>European Journal of Lipid Science and Technology</i> , 2018 , 120, 1800107	3	15
58	Recent developments in valorisation of bioactive ingredients in discard/seafood processing by-products. <i>Trends in Food Science and Technology</i> , 2021 , 116, 559-582	15.3	15
57	Effect of nisin on the shelf life of sea bass (<i>Dicentrarchus labrax</i> L.) fillets stored at chilled temperature (4 ± 2 °C). <i>Aquaculture International</i> , 2020 , 28, 851-863	2.6	14
56	First report on TTX levels of the yellow spotted pufferfish (<i>Torquigener flavimaculosus</i>) in the Mediterranean Sea. <i>Toxicon</i> , 2018 , 148, 101-106	2.8	14
55	The effects of edible oil nanoemulsions on the chemical, sensory, and microbiological changes of vacuum packed and refrigerated sea bass fillets during storage period at 2 ± 0.2 °C. <i>Journal of Food Processing and Preservation</i> , 2019 , 43, e14282	2.1	14
54	The effects of sex and season on the metal levels and proximate composition of red mullet (<i>Mullus barbatus</i> Linnaeus 1758) caught from the Middle Black Sea. <i>Human and Ecological Risk Assessment (HERA)</i> , 2018 , 24, 731-742	4.9	14
53	The influences of natural zeolite (cliptinolite) on ammonia and biogenic amine formation by foodborne pathogen. <i>Journal of Food Science</i> , 2012 , 77, M452-7	3.4	13
52	The effects of partial replacement of fish meal by vegetable protein sources in the diet of rainbow trout (<i>Onchorynchus mykiss</i>) on post mortem spoilage of fillets. <i>Food Chemistry</i> , 2006 , 96, 549-561	8.5	13
51	Fatty acid profile and proximate composition of Pacific mullet (<i>Mugil so-iuy</i>) caught in the Black Sea. <i>International Journal of Food Science and Technology</i> , 2010 , 45, 1594-1602	3.8	12
50	The combined impact of nanoemulsion based on commercial oils and vacuum packing on the fatty acid profiles of sea bass fillets. <i>Journal of Food Processing and Preservation</i> , 2017 , 41, e13222	2.1	11
49	Effects of Black Cumin Oil (<i>Nigella sativa</i>) on Sensory, Chemical and Microbiological Properties of Rainbow Trout During 23 Days of Storage at 2 ± 1 °C. <i>Journal of Aquatic Food Product Technology</i> , 2017 , 26, 665-674	1.6	10
48	Fatty acid composition and oxidative stability of oils recovered from acid silage and bacterial fermentation of fish (Sea bass <i>Dicentrarchus labrax</i>) by-products. <i>International Journal of Food Science and Technology</i> , 2018 , 53, 1255-1261	3.8	10
47	The effects of season on fat and fatty acids contents of shrimp and prawn species. <i>European Journal of Lipid Science and Technology</i> , 2013 , 115, 356-362	3	10
46	Simple Extraction and Rapid HPLC Method for Tocopherol Analysis in Marine and Fresh-water Fish Species. <i>Food Science and Technology Research</i> , 2011 , 17, 595-598	0.8	10

45	TOCOPHEROL CONTENT OF COMMERCIAL FISH SPECIES AS AFFECTED BY MICROWAVE COOKING. <i>Journal of Food Biochemistry</i> , 2013 , 37, 381-387	3.3	9
44	Sterol Content of Fish, Crustacea and Mollusc: Effects of Cooking Methods. <i>International Journal of Food Properties</i> , 2015 , 18, 2026-2041	3	9
43	Antimicrobial effect of laurel essential oil nanoemulsion on food-borne pathogens and fish spoilage bacteria. <i>Food Chemistry</i> , 2022 , 368, 130831	8.5	9
42	Comparative Quality Loss in Wild and Cultured Rainbow Trout (<i>Oncorhynchus mykiss</i>) during Chilling Storage. <i>Food Science and Technology Research</i> , 2013 , 19, 445-454	0.8	8
41	Comparison of fatty acid, mineral and proximate composition of body and legs of edible frog (<i>Rana esculenta</i>). <i>International Journal of Food Sciences and Nutrition</i> , 2008 , 59, 558-65	3.7	8
40	Hydrolysis and oxidation of European eel oil during frozen storage for 48 weeks. <i>European Food Research and Technology</i> , 2006 , 224, 33-37	3.4	8
39	Recent developments in non-thermal processing for seafood and seafood products: cold plasma, pulsed electric field and high hydrostatic pressure. <i>International Journal of Food Science and Technology</i> ,	3.8	8
38	The effects of extraction methods on the contents of fatty acids, especially EPA and DHA in marine lipids. <i>International Journal of Food Sciences and Nutrition</i> , 2012 , 63, 326-31	3.7	7
37	Effects of combining of smoking and marinating on the shelf life of anchovy stored at 4°C. <i>Food Science and Biotechnology</i> , 2010 , 19, 69-75	3	7
36	The effects of nanoemulsions on the fatty acid profiles of sea bass fillets during storage at 2±2 °C. <i>Su Ünlileri Dergisi</i> , 2018 , 35, 227-235	0.3	7
35	Impact of icing with potato, sweet potato, sugar beet, and red beet peel extract on the sensory, chemical, and microbiological changes of rainbow trout (<i>Oncorhynchus mykiss</i>) fillets stored at (3 ± 1 °C). <i>Aquaculture International</i> , 2020 , 28, 187-197	2.6	7
34	The Function of Emulsions on the Biogenic Amine Formation and their Indices of Sea Bass Fillets (<i>Dicentrarchus Labrax</i>) Stored in Vacuum Packaging. <i>Journal of Food Science</i> , 2018 , 83, 318-325	3.4	6
33	. <i>Turkish Journal of Fisheries and Aquatic Sciences</i> , 2011 , 11,	1.2	6
32	The effects of season and sex in the metal levels of mature common cuttlefish (<i>Sepia officinalis</i>) in Mersin Bay, Northeastern Mediterranean. <i>Journal of Food Science</i> , 2011 , 76, T121-4	3.4	6
31	Quality Changes of Marinated Tench (<i>Tinca tinca</i>) during Refrigerated Storage. <i>Food Science and Technology International</i> , 2009 , 15, 513-521	2.6	6
30	Effect of Natural Zeolite (Clinoptilolite) on Biogenic Amine Production by Gram Positive and Gram Negative Pathogens. <i>Frontiers in Microbiology</i> , 2018 , 9, 2585	5.7	6
29	Function of cell-free supernatants of <i>Leuconostoc</i> , <i>Lactococcus</i> , <i>Streptococcus</i> , <i>Pediococcus</i> strains on histamine formation by foodborne pathogens in histidine decarboxylase broth. <i>Journal of Food Processing and Preservation</i> , 2017 , 41, e13208	2.1	5
28	The impact of gravading process on the quality of carp fillets (<i>Cyprinus carpio</i>): sensory, microbiological, protein profiles and textural changes. <i>Journal Fur Verbraucherschutz Und Lebensmittelsicherheit</i> , 2017 , 12, 147-155	2.3	5

27	The potential use of recovered fish protein as wall material for microencapsulated anchovy oil. <i>LWT - Food Science and Technology</i> , 2020 , 129, 109554	5.4	5
26	The impact of different levels of nisin as a biopreservative agent on the chemical, sensory and microbiological quality of vacuum-packed sea bass (<i>Dicentrarchus labrax</i>) fillets stored at 4 ± 2 °C. <i>Grasas Y Aceites</i> , 2021 , 72, e401	1.3	5
25	The Effects of Fermentation Process with Acid and Lactic Acid Bacteria Strains on the Biogenic Amine Formation of Wet and Spray-Dried Fish Silages of Discards. <i>Journal of Aquatic Food Product Technology</i> , 2019 , 28, 314-328	1.6	4
24	. <i>Turkish Journal of Fisheries and Aquatic Sciences</i> , 2018 , 18,	1.2	4
23	Nucleotide degradation products of gamma-irradiated sea bream (<i>Sparus aurata</i>) stored in ice. <i>International Journal of Food Science and Technology</i> , 2010 , 45, 2290-2296	3.8	4
22	Fatty acid composition of achenes of <i>Cirsium taxa</i> (Asteraceae, Carduoideae) from Turkey. <i>Zeitschrift Fur Naturforschung - Section C Journal of Biosciences</i> , 2016 , 71, 45-54	1.7	4
21	Evaluation of the potential use of discard species for fish silage and assessment of its oils for human consumption. <i>International Journal of Food Science and Technology</i> , 2019 , 54, 1081-1088	3.8	4
20	Recent developments in industrial applications of nanoemulsions.. <i>Advances in Colloid and Interface Science</i> , 2022 , 304, 102685	14.3	4
19	The Effects of Sex and Seasonality on the Metal Levels of Warty Crab (<i>Eriphia verrucosa</i>) in the Black Sea. <i>Journal of Aquatic Food Product Technology</i> , 2018 , 27, 749-758	1.6	3
18	The effects of season and sex on fat, fatty acids and protein contents of <i>Sepia officinalis</i> in the northeastern Mediterranean Sea. <i>International Journal of Food Sciences and Nutrition</i> , 2012 , 63, 440-5	3.7	3
17	Methods for Freshness Quality and Deterioration 2009 , 189-214		3
16	Bacteriological and biochemical assessment of marinating cephalopods, crustaceans and gastropoda during 24 weeks of storage. <i>International Journal of Food Sciences and Nutrition</i> , 2008 , 59, 465-76	3.7	3
15	Seafood infusion broths as novel sources to produce organic acids using selected lactic acid bacteria strains. <i>Food Bioscience</i> , 2021 , 43, 101227	4.9	3
14	L-Carnitine Contents in Seafoods Commonly Eaten in Middle Eastern Countries. <i>Journal of Food Biochemistry</i> , 2013 , 37, 702-707	3.3	2
13	Lactic Acid Bacteria: <i>Lactobacillus</i> spp.: <i>Lactobacillus acidophilus</i> 2020 ,		2
12	Nucleotide degradation, biogenic amine level and microbial contamination as quality indicators of cold-stored rainbow trout (<i>Oncorhynchus mykiss</i>) gravad. <i>Food Chemistry</i> , 2021 , 346, 128904	8.5	2
11	The effects of nisin on the growth of foodborne pathogens and biogenic amine formation: in vivo and in vitro studies. <i>Food Bioscience</i> , 2021 , 43, 101266	4.9	2
10	Nano-technological approaches for plant and marine-based polysaccharides for nano-encapsulations and their applications in food industry. <i>Advances in Food and Nutrition Research</i> , 2021 , 97, 187-236	6	2

9	Novel Approaches in Seafood Preservation Techniques 2010 , 206-216		1
8	The effects of nisin used at different concentrations on fatty acids profile of sea bass (<i>Dicentrarchus labrax</i>) fillets under chilled (4±2°C) and vacuum-packed conditions. <i>Su İleri Dergisi</i> , 2020 , 37, 43-51	0.3	1
7	Effectiveness of Lactobacilli cell-free supernatant and propolis extract microcapsules on oxidation and microbiological growth in sardine burger. <i>Food Bioscience</i> , 2021 , 44, 101417	4.9	1
6	Influence of olive oil based nanoemulsion on the fatty acid profiles of rainbow trout fillets. <i>Aquaculture International</i> , 2020 , 28, 1997-2014	2.6	1
5	Inhibitory impacts of <i>Spirulina platensis</i> and <i>Chlorella vulgaris</i> extracts on biogenic amine accumulation in sardine fillets. <i>Food Bioscience</i> , 2021 , 41, 101087	4.9	1
4	The effects of microalgae (<i>Spirulina platensis</i> and <i>Chlorella vulgaris</i>) extracts on the quality of vacuum packaged sardine during chilled storage. <i>Journal of Food Measurement and Characterization</i> , 2021 , 15, 1327-1340	2.8	1
3	Recent developments in the use of cold plasma, high hydrostatic pressure, and pulsed electric fields on microorganisms and viruses in seafood. <i>Critical Reviews in Food Science and Nutrition</i> , 1-15	11.5	1
2	The impact of aromatic plant-derived bioactive compounds on seafood quality and safety. <i>Advances in Food and Nutrition Research</i> , 2022 ,	6	1
1	Contribution of polysaccharides from crustacean in fermented food products. <i>Advances in Food and Nutrition Research</i> , 2022 ,	6	0