

# CITATION REPORT

List of articles citing

In vivo and in vitro aroma release in surimi gel with different cross-linking degrees by proton transfer reaction-mass spectrometry

DOI: 10.1016/j.foodchem.2021.131502  
Food Chemistry, 2021, 373, 131502.

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**Version:** 2024-04-20

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5	Effect of different oil incorporation on gelling properties, flavor and advanced glycation end-products of silver carp surimi sausages.		0
4	Interactions of heat-induced myosin with hsian-tsau polysaccharide to affect the fishy odor adsorption capacity. <b>2023</b> , 136, 108282		0
3	Effect of high-content ultrasonically emulsified lard on the physicochemical properties of surimi gels from silver carp enhanced by microbial transglutaminase.		0
2	Investigation of the effect of chemical composition of surimi and gelling temperature on the odor characteristics of surimi products based on gas chromatography-mass spectrometry/olfactometry. <b>2023</b> , 420, 135977		0
1	Effects of anthocyanins and microbial transglutaminase on the physicochemical properties of silver carp surimi gel.		0