

CITATION REPORT

List of articles citing

Effect of boiling on texture of abalone muscles and its mechanism based on proteomic techniques.

DOI: 10.1016/j.foodchem.2022.133014
Food Chemistry, 2022, 388, 133014.

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#	Paper	IF	Citations
2	Differences in texture and digestive properties of different parts in boiled abalone muscles. 2022 , 134514		0
1	Effect of boiling on texture of scallop adductor muscles and its mechanism based on label-free quantitative proteomic technique. 2023 , 414, 135723		0