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Effect of different sous-vide cooking conditions on textural properties, protein physiochemical properties and microstructure of scallop (*Argopecten irradians*) adductor muscle

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Food Chemistry, 2022, 394, 133470.

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1	Effect of boiling on texture of scallop adductor muscles and its mechanism based on label-free quantitative proteomic technique. <b>2023</b> , 414, 135723		0