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Effects of Boiling Processing on Texture of Scallop Adductor Muscle and Its Mechanism

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Foods, 2022, 11, 1947.

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2	Effects of Ultrasound-Assisted Immersion Freezing on the Protein Structure, Physicochemical Properties and Muscle Quality of the Bay Scallop (<i>Argopecten irradians</i>) during Frozen Storage. 2022 , 11, 3247		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