Determination of volatile basic nitrogen in fish: A third European Fish Technologists' Association (WEFTA)

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Citation Report

#	Article	IF	Citations
1	Effects of storage time and chemical preservatives on the total volatile basic nitrogen content in chilean mackerel (Trachurus murphy) prior to fish meal production. Journal of the Science of Food and Agriculture, 1994, 66, 181-186.	3.5	13
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4	Oyster Preservation by High-Pressure Treatment. Journal of Food Protection, 2000, 63, 196-201.	1.7	150
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20	Chemical, microbiological and sensory changes in thawed frozen fillets of sardine (Sardina) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 5	8.2	73
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