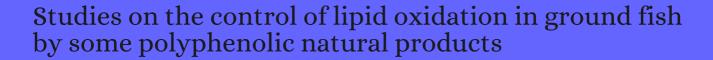
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Assessment and Prediction of Fish Freshness Using Mathematical Modelling: A Review. **2022**, 11, 2312

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Variations in nutritional quality and fatty acids composition of sardine (Sardina pilchardus) during canning process in grape seed and olive oils.

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