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Microbiological Aspects of Ozone Applications in Food: A Review

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#	Paper	IF	Citations
572	Review of Decontamination Techniques for the Inactivation of Bacillus anthracis and Other Spore-Forming Bacteria Associated with Building or Outdoor Materials.		
571	Synergistic Effect of Ozone and Microgard [®] 300 for Controlling Listeria Monocytogenes in Ready-to-Eat Cooked and Cured Ham. 2002 ,		
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