

CITATION REPORT

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Properties of gelatins from skins of fishblack tilapia
(*Oreochromis mossambicus*) and red tilapia
(*Oreochromis nilotica*)

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#	Paper	IF	Citations
274	Extraction and physico-chemical characterisation of Nile perch (<i>Lates niloticus</i>) skin and bone gelatin. <i>Food Hydrocolloids</i> , 2004 , 18, 581-592	10.6	333
273	Processing optimization and functional properties of gelatin from shark (<i>Isurus oxyrinchus</i>) cartilage. <i>Food Hydrocolloids</i> , 2004 , 18, 573-579	10.6	149
272	Extracting optimization and physical properties of yellowfin tuna (<i>Thunnus albacares</i>) skin gelatin compared to mammalian gelatins. <i>Food Hydrocolloids</i> , 2005 , 19, 221-229	10.6	193
271	Effects of Alkaline and Acid Pretreatments on Alaska Pollock Skin Gelatin Extraction. 2006 , 70, c392-c396		117
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269	Skin gelatin from bigeye snapper and brownstripe red snapper: Chemical compositions and effect of microbial transglutaminase on gel properties. <i>Food Hydrocolloids</i> , 2006 , 20, 1216-1222	10.6	130
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