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#### Mineral content of edible marine seaweeds

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478	Determination of Zn, Cu, Cd, Pb, Ni and Cr in some Slovenian foodstuffs. <b>2003</b> , 217, 211-214		43
477	Indigestible fraction of edible marine seaweeds. <b>2003</b> , 83, 1267-1272		29
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298	Parallel analysis of proteins in brown seaweed Sargassum fusiforme responding to hyposalinity stress. <b>2016</b> , 465, 189-197	7
297	Proximate biochemical composition and mineral content of edible species from the genus Cystoseira in Portugal. <b>2016</b> ,	2
296	Medicinal Properties: Antibiotic, Tonic, and Antiparasitic Properties. <b>2016</b> , 369-388	2
295	Response of Asian seabass, Lates calcarifer juvenile fed with different seaweed-based diets. <b>2016</b> , 44, 121-125	6
294	Potential use of green macroalgae Ulva lactuca as a feed supplement in diets on growth performance, feed utilization and body composition of the African catfish, Clarias gariepinus. <b>2016</b> , 23, 404-9	29
293	Tracing seaweeds as mineral sources for farm-animals. <i>Journal of Applied Phycology</i> , <b>2016</b> , 28, 3135-3150 <sub>3.2</sub>	65
292	Preliminary Evaluation of Seaweed Application Effects on Soil Quality and Yield of Sweet Corn (Zea mays L.). <b>2016</b> , 47, 121-135	7
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290	Red and green macroalgae for fish and animal feed and human functional food development. <b>2016</b> , 32, 15-45	98
289	Metal content of kelp (Laminaria digitata) co-cultivated with Atlantic salmon in an Integrated Multi-Trophic Aquaculture system. <b>2016</b> , 450, 234-243	40
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287	High-value products from macroalgae: the potential uses of the invasive brown seaweed, Sargassum muticum. <b>2016</b> , 15, 67-88	98
286	Seaweed as an Ingredient for Nutritional Improvement of Fish Jerky. <b>2017</b> , 41, e12845	12
285	Metals in edible seaweed. <b>2017</b> , 173, 572-579	73
284	Seaweed aquaculture in Norway: recent industrial developments and future perspectives. <b>2017</b> , 25, 1373-139	<b>90</b> 109
283	A comprehensive analysis of alginate content and biochemical composition of leftover pulp from brown seaweed Sargassum wightii. <i>Algal Research</i> , <b>2017</b> , 23, 233-239	34
282	CO2 Cogasification of Coal and Algae in a Downdraft Fixed-Bed Gasifier: Effect of CO2 Partial Pressure and Blending Ratio. <b>2017</b> , 31, 2927-2933	20

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280	Direct analysis of marine macroalgae for determination of macro minerals by energy dispersive X-ray fluorescence. <b>2017</b> , 134, 35-40		15
279	Nutritional profiling of Pyropia acanthophora var. robusta (Bangiales, Rhodophyta) from Indian waters. <i>Journal of Applied Phycology</i> , <b>2017</b> , 29, 2013-2020	3.2	7
278	Seaweed Polysaccharide Isolation Using Subcritical Water Hydrolysis. <b>2017</b> , 47-73		1
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271	Ash contents and ash-forming elements of biomass and their significance for solid biofuel combustion. <b>2017</b> , 208, 377-409		143
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251	Biochemical Compositions of Seaweeds Collected from Olaikuda and Vadakkadu, Rameshwaram, Southeast Coast of India. <b>2017</b> , 07,		3
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246	Nutritional and Functional Properties of Two Dried Brown Seaweeds Sirophysalis trinodis and Polycladia myrica. <b>2018</b> , 27, 219-235		3

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244	Evolution of Sirophysalis trinodis and Polycladia myrica water extract properties on corn snacks treated with them during 3 months of storage at ambient temperature. <b>2018</b> , 42, e13579		2	
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