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Role of secondary structures in the gelation of porcine myosin at different pH values

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237	Effect of pH on the gel properties and secondary structure of fish myosin. 2010 , 121, 196-202		115
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235	Effects of rice bran fiber on heat-induced gel prepared with pork salt-soluble meat proteins in model system. <i>Meat Science</i> , 2011 , 88, 59-66	6.4	91
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30	Cross-linking effects of EGCG on myofibrillar protein from common carp (<i>Cyprinus carpio</i>) and the action mechanism.	1
29	Effects of acidification and sterilisation on the quality of channel catfish (<i>Ictalurus punctatus</i>) fillets.	1
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- 4 The Difference in Protein and Flavor of Hairtail (*Trichiurus Haumela*) During the Initial Healing Process is Mediated by Ph. ○
- 3 Effect of High Pressure Homogenization-Modified Soy 11S Globulin on the Gel and Rheological Properties of Pork Myofibrillar Protein. **2023**, 12, 810 ○
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