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Effect of chitosan coatings enriched with cinnamon oil on the quality of refrigerated rainbow trout

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378	Effect of cinnamon essential oil on bacterial diversity and shelf-life in vacuum-packaged common carp (<i>Cyprinus carpio</i>) during refrigerated storage. 2017 , 249, 1-8		63
377	Evaluation of <i>Allium paradoxum</i> (M.B.) G. Don. and <i>Eryngium caucasicum</i> Trautv. Extracts on the shelf-life and quality of silver carp (<i>Hypophthalmichthys molitrix</i>) fillets during refrigerated storage. 2017 , 37, e12321		15
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