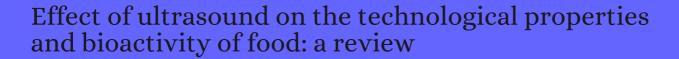
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75 74 73 72	Ultrasonic pretreatment improves the gelation properties of low-salt Penaeus vannamei (Litopenaeus vannamei) surimi <i>Ultrasonics Sonochemistry</i> , 2022 , 86, 106031 Recent advances of selected novel processing techniques on shrimp allergenicity: A review. <i>Trends in Food Science and Technology</i> , 2022 , 124, 334-344 Microbiological Inactivation by Ultrasound in Liquid Products. <i>Food and Bioprocess Technology</i> , Recovery and Purification of Antioxidant Compounds from Plant Origin Agro-Industrial By-products. <i>Reference Series in Phytochemistry</i> , 2022 , 775-797	8.9 15.3 5.1	0 2 1
75 74 73 72 71	Ultrasonic pretreatment improves the gelation properties of low-salt Penaeus vannamei (Litopenaeus vannamei) surimi <i>Ultrasonics Sonochemistry</i> , 2022 , 86, 106031 Recent advances of selected novel processing techniques on shrimp allergenicity: A review. <i>Trends in Food Science and Technology</i> , 2022 , 124, 334-344 Microbiological Inactivation by Ultrasound in Liquid Products. <i>Food and Bioprocess Technology</i> , Recovery and Purification of Antioxidant Compounds from Plant Origin Agro-Industrial By-products. <i>Reference Series in Phytochemistry</i> , 2022 , 775-797 Impact of low-frequency ultrasound technology on physical, chemical and technological properties of cereals and pseudocereals. <i>Ultrasonics Sonochemistry</i> , 2022 , 86, 106044 Ultrasound-enhanced egg white proteins conjugated with polyphenols: The structure of the	8.9 15.3 5.1 0.7 8.9	0 2 1

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