Inhibitory effect of natural metal ion chelators on the au
(Stichopus japonicus) and its mechanism

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Citation Report

#	Article	IF	Citations
1	Microbial transglutaminase inhibits the deterioration of highâ€temperatureâ€treated sea cucumber. Journal of Food Processing and Preservation, 2021, 45, e15985.	0.9	6
2	Effects of heat treatments on texture of abalone muscles and its mechanism. Food Bioscience, 2021, 44, 101402.	2.0	12
3	Effect of boiling on texture of abalone muscles and its mechanism based on proteomic techniques. Food Chemistry, 2022, 388, 133014.	4.2	5
4	Thermal-Induced Autolysis Enzymes Inactivation, Protein Degradation and Physical Properties of Sea Cucumber, Cucumaria frondosa. Processes, 2022, 10, 847.	1.3	3
5	Differences in texture and digestive properties of different parts in boiled abalone muscles. Food Chemistry, 2023, 404, 134514.	4.2	3
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