

CITATION REPORT

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Effects of high hydrostatic pressure (HHP) and storage temperature on bacterial counts, color change, fatty acids and non-volatile taste active compounds of oysters (*Crassostrea ariakensis*)

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Food Chemistry, 2022, 372, 131247.

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#	Paper	IF	Citations
11	Global expansion of <i>Vibrio parahaemolyticus</i> threatens the seafood industry: Perspective on controlling its biofilm formation. <i>LWT - Food Science and Technology</i> , 2022 , 158, 113182	5.4	0
10	Impact of High-Pressure Treatment on Amino Acid Profile, Fatty Acid Compositions, and Texture of Yellowfin Seabream (<i>Acanthopagrus arabicus</i>) Filets. <i>Frontiers in Sustainable Food Systems</i> , 6,	4.8	1
9	Effects of Ozone Water Combined With Ultra-High Pressure on Quality and Microorganism of Catfish Fillets (<i>Lctalurus punctatus</i>) During Refrigeration. <i>Frontiers in Nutrition</i> , 9,	6.2	0
8	Comparison of Biochemical Composition and Non-Volatile Taste Active Compounds of Back and Abdominal Muscles in Three Marine Perciform Fishes, Chromileptes altivelis, Epinephelus akaara and <i>Acanthopagrus schlegelii</i> . <i>Molecules</i> , 2022 , 27, 4480	4.8	
7	Effects of High Hydrostatic Pressure and Storage Temperature on Fatty Acids and Non-Volatile Taste Active Compounds in Red Claw Crayfish (<i>Cherax quadricarinatus</i>). 2022 , 27, 5098		0
6	Effects of Ultra-High Pressure on Endogenous Enzyme Activities, Protein Properties, and Quality Characteristics of Shrimp (<i>Litopenaeus vannamei</i>) during Iced Storage. 2022 , 27, 6302		0
5	Effects of high-pressure processing on aquatic products with an emphasis on sensory evaluation.		1
4	<i>Vibrio parahaemolyticus</i> in seafood: recent progress in understanding influential factors at harvest and food-safety intervention approaches. 2022 , 48, 100927		0
3	Effect of Different Cold Storage Temperatures on the Evolution of Shucking Yield and Quality Properties of Offshore Cultured Japanese Oyster (<i>Magallana gigas</i>) Treated by High Pressure Processing (HPP). 2023 , 12, 1156		0
2	Changes in extractive components and bacterial flora in live mussels <i>Mytilus galloprovincialis</i> during storage at different temperatures. 2023 , 88, 1654-1671		0
1	Comparative study between triploid and diploid oysters (<i>Crassostrea gigas</i>) on non-volatile and volatile compounds. 2023 , 179, 114654		0