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	Transglutaminase effects on gelation of jack mackerel surimi (<i>trachurus murphyi</i>)	Dandero M.	49	Anglais	food science and technology international	N° 08	1	fev. 2002	1082-0132
	Effect of blanching and frozen storage on the stability of β-carotene and capsanthin in red paper (<i>capsicum annuum</i>) fruit	Morrais H.	55	Anglais	food science and technology international	N° 08	1	fev. 2002	1082-0132
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	Estimation of microbial growth parameters by means of artificial neural networks	Garcia-Gimeno R.M.	73	Anglais	food science and technology international	N° 08	2	avril 2002	1082-0132
	Nixtamalization effects on the contents of phytic acid acid, calcium, iron and zinc in the whole grain , endosperm and germ of maize	Bressani R.	81	Anglais	food science and technology international	N° 08	2	avril 2002	1082-0132
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	Development of shelf stable	Guerrero S.N.	95	Anglais	food science and technology international	N° 08	2	avril 2002	1082-0132
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	Methods used to evaluate the free radical scavenging activity in foods and biological systems	Sanchez-Moreno C.	121	Anglais	food science and technology international	N° 08	3	juin 2002	1082-0132
	Multivariate analysis of quality and mineral parameters on golden smoothie apples treated before harvest with calcium and stored in controlled atmosphere	Benavides A.	139	Anglais	food science and technology international	N° 08	3	juin 2002	1082-0132
	Effect of calcium deficiency on melon(<i>cucumis melo L.</i>) texture and glassiness incidence during ripening	Serrano M.	147	Anglais	food science and technology international	N° 08	3	juin 2002	1082-0132
	Development of a dynamically modified atmosphere storage system applied to avocados	Berrios J.	155	Anglais	food science and technology international	N° 08	3	juin 2002	1082-0132
	Thermal denaturation kinetics of yeast proteins in whole of <i>saccharomyces cerevisiae</i> and <i>kluyveromyces fragilis</i>	Otero M.A.	163	Anglais	food science and technology international	N° 08	3	juin 2002	1082-0132
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	Volatile fraction of ewe's milk semi-hard cheese manufactured with and without the addition of a cysteine proteinase	Mariaca R.G.	131	Anglais	food science and technology international	N° 07	2	Avr. 2001	1082-0132
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	Effect of ion-exchange adsorption on the protein profiles of white wines	Sarmento M.R.	217	Anglais	food science and technology international	N° 07	3	juin 2001	1082-0132
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	Antimicrobial effect of pressurized carbon diowide on yersinia entrocolitica in both and foods	Erkmen O.	245	Anglais	food science and technology international	N° 07	3	juin 2001	1082-0132
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	Influence of thermal treatment and soy bean protein characteristics on muscle protein emulsion stability	Rodriguez M.P.	195	Anglais	food science and technology international	N°12	3	juin 2006	1082-0132

	Calorimetry and pressure-shift freezing of different food products	Zhu S.	205	Anglais	food science and technology international	N°12	3	juin 2006	1082-0132
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	Structure and nanostructure of the outer tangential epidermal cell wall in <i>vaccinium corymbosum L.</i> (blueberry) fruit by blanching: freezing-thawing and ultrasound	Fava J.	241	Anglais	food science and technology international	N°12	3	juin 2006	1082-0132
	Vane yield stress of native and cross-linkind starch dispersions in skinned milk: effect of starch co,centration and λ -carrageenan addition	Tarrega A.	253	Anglais	food science and technology international	N°12	3	juin 2006	1082-0132
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	Effect of meat piece: packaging and storage on pH: thiobarbituric acid reactive substances and microbial counts in broilers fed diets supplemented with ram horn hydrolysata	Aksu M.L.	133	Anglais	food science and technology international	N°12	2	Avr. 2006	1082-0132
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	Comparison between two different levels of replacement of free-range rearing by an aleic acid and α - tocopherol enriched diet on the quality of fresh meat from IberianXDuroc (50%) pigs	Gonzalez E.	57	Anglais	food science and technology international	N°12	1	fev. 2006	1082-0132
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	Preparation and characterisation of cake rusks by using red palm oil fortified shortening	Sadiq Butt M.	85	Anglais	food science and technology international	N°12	1	fev. 2006	1082-0132
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