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Food Science and Technology Journal of Food Science, v. 61, n for Efficient and Sustainable Production of Surimi: A Review. Food Science and Food

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functional and textural properties of surimi seafood may improve functional properties of surimi. of food science and technology at Oregon

Seafood Q & A What is surimi? Originating in Japan several centuries ago, surimi is a uniquely functional food ingredient made of fish proteins and used in surimi

Surimi industrial technology developed by Japan in the early 1960s made from beef surimi, is a popular common food found in Surimi and surimi seafood

Fish products processing technology, Food and seafood safety. 123. Environmental Sustainability, Food Science and Technology, Frozen Food, Surimi-Like

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Author Information. 1. Tokyo University of Marine Science and Technology, Department of Food Science and Technology, Tokyo, Japan. 2. Laboratory of Food Engineering

Louis Kemp Crab Delights Flake Style surimi seafood Number of Combine the first 6 ingredients in a food processor and mix until smooth.

Science & Technology; Other; Microbiology and HACCP For Surimi Seafood - Microbiology and HACCP For Food Microbiology 1 Unit 10 Microbiology of Food

a Oregon State University Seafood Research and Education Center, USA; b College of Food Science and Technology, Huazhong Agricultural University, China

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