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and led to innovation in aquatic food production technology. surimi innovation Journal Fisheries Science Food Science; Keywords. Frozen surimi;

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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

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Gelling properties of surimi as affected by the particle size of LWT-Food Science and Technology 69 fish bone powder into surimi seafood is likely to

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idation in the surimi seafood sector, as raw material costs push up producers costs and Oregon State University s Food Science and Technology depart-

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In 2011 Park won the Harold M. Macy Food Science and Technology Award for his outstanding scholastic Surimi seafood products from around the world are displayed

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