

Assessment of spoilage microbial communities in modified atmosphere-packed ready-to-eat salad during cold storage : A comparative study using MALDI-TOF MS identification and PacBio full-length 16S rRNA and ITS sequencing
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Characterization of bitter off-taste stimuli in sunflower press cake using the sensomics approach
Huseynli, Lachinkhanim; Gigl, Michael; Müller, Jasmin; Walser, Christoph; Frank, Oliver; Vene, Kristel; Dawid, Corinna Journal of agricultural and food chemistry 2025 / p. 23548-23559 <https://doi.org/10.1021/acs.jafc.5c07283>

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