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Non-invasive Assessment of Packaged Cod Freeze-Thaw History by Hyperspectral Imaging

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ACCEPTED MANUSCRIPT

- Hyperspectral imaging used to evaluate freeze-thaw history of packaged cod
- Once and twice frozen samples could be differentiated in the frozen state
- Fresh, once and twice frozen samples could be differentiated in the thawed state
- Frozen samples could be classified by freezing protocol with good accuracy
- Method unable to differentiate between thawing protocols



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