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Nanoencapsulation of liquid smoke/thymol combination in chitosan nanofibers to delay microbiological spoilage of sea bass (*Dicentrarchus labrax*) fillets

Zafer Ceylan, Gulgun F. Unal Sengor, Mustafa Tahsin Yilmaz



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**Highlights**

- Coating of the fish fillets with nanofibers delayed microbiological spoilage
- Use of nanofiber was efficient to delay growth of mesophilic bacteria
- Coating with chitosan nanofiber was the most efficient to delay growth
- This study revealed that it was possible to limit growth at 60

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