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Classifying fish freshness according to the relationship between EIS parameters and spoilage stages

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Highlights

- Based on EIS morphological characteristic, a classification method was proposed.
- It revealed the correspondence between electrical properties and spoilage stages.
- It reduced the EIS measurement variability caused by diversity of body composition.
- Classification accuracy rate increased significantly for different origins samples.
- The method was developed to provide a new perspective for EIS research.

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