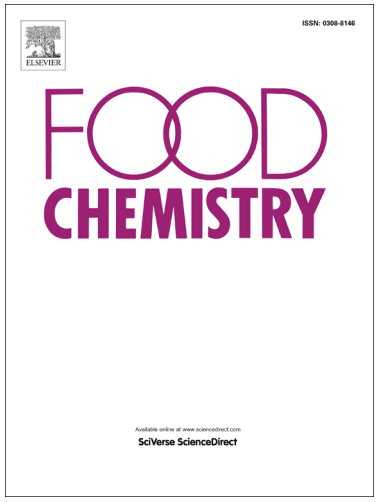

Effect of Kappa-carrageenan oligosaccharides on myofibrillar protein oxidation in peeled shrimp (*Litopenaeus vannamei*) during long-term frozen storage

Zhang Bin, Fang Chuan-dong, Hao Gui-juan, Zhang Yang-yang

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Author names: ZHANG Bin, FANG Chuan-dong, HAO Gui-juan, ZHANG Yang-yang

Affiliations: Key Laboratory of Health Risk Factors for Seafood of Zhejiang Province, College of Food Science and Pharmacy, Zhejiang Ocean University

Corresponding author*: ZHANG Bin, Tel: +86-580-255-4781, E-mail: zhangbin@zjou.edu.cn, or zhangbin_ouc@163.com

Corresponding address*: No.1, Haida South Road, Lincheng Changzhi Island, Zhoushan, Zhejiang province, 316022 P.R.China

Chemical compounds studied in this article: Kappa-carrageenan (PubChem CID: 11966249); Tris (PubChem CID: 6503); Maleate (PubChem CID: 5284451); 2,4-Dinitrophenyl hydrazine (PubChem CID: 3772977); 5, 5'-Dithiobis (2-nitrobenzoic acid) (PubChem CID: 6254); 1-Anilinonaphthalene-8-sulfonic acid (PubChem CID: 1369); Osmium tetroxide (PubChem CID: 30318)