Accepted Manuscript

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PII: S0309-1740(18)30106-2

DOI: doi:10.1016/j.meatsci.2018.07.023

Reference: MESC 7637

To appear in: Meat Science

Received date: 3 February 2018 Revised date: 17 July 2018 Accepted date: 17 July 2018

Please cite this article as: Fangfang Qu, Dong Ren, Yong He, Pengcheng Nie, Lei Lin, Chengyong Cai, Tao Dong, Predicting pork freshness using multi-index statistical information fusion method based on near infrared spectroscopy. Mesc (2018), doi:10.1016/j.meatsci.2018.07.023

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ACCEPTED MANUSCRIPT

Predicting Pork Freshness using Multi-index Statistical Information Fusion Method based on Near Infrared Spectroscopy

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