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Effects of sous-vide method at different temperatures, times and vacuum degrees on the quality, structural, and microbiological properties of pork ham

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Ki Youeng Joung, O. Hyeonbin, So Yeon Shin, Young-Soon Kim

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Ki Youeng Joung, Hyeonbin O, So Yeon Shin, Young-Soon Kim*

Department of Food and Nutrition, Korea University, 02841 Seoul, Korea.

*Corresponding author.

Department of Food and Nutrition, Korea University, 02841 Seoul, Korea.

Tel: +82 2 3290 5638;

Fax: +82 2 921 7207;

E-mail address: kteresa@korea.ac.kr

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