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## ACCEPTED MANUSCRIPT

Phospholipid molecular species composition of Chinese traditional low-salt fermented fish inoculated with different starter cultures

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Abstract

Phospholipid molecular species composition of Chinese traditional low-salt fermented fish (Suan yu) inoculated with different starter cultures was investigated. Fifty-six molecular species of phospholipid including 20 species of phosphatidylcholine (PC), 15 species of phosphatidylethanolamine (PE), 6 species of phosphatidylserine (PS), 9 species of lysophosphatidylcholine (LPC), and 6 species of Download English Version:

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