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Impact of gaseous ozone coupled to passive refrigeration system to maximize shelflife and quality of four different fresh fish products

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Merluccius merluccius



Aristeus antennatus



Ozone + PSR

Monitoring up to 12 days



Total mesophilic bacteria Total psycrotrophic bacteria Enterobacteriaceae Photobacterium phosphoreum H₂S producing bacteria Pseudomonas spp Aeromonas spp Brochothrix spp Salmonella spp Listeria spp Vibrio spp

Moisture Chemical Total protein Total fat TVB-N TMA-N **FFAs TBARs**

Microbial

Sensor analysis

EFFECTIVE FISH SHELF-LIFE EXTE

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