

Properties of restructured beef with added salt/phosphate, alginate/lactate and salt/phosphate/alginate binders during frozen storage

<b>Title</b>	Properties of restructured beef with added salt/phosphate, alginate/lactate and salt/phosphate/alginate binders during frozen storage
<b>Abstract</b>	
<b>Authors</b>	K Widayaka, T Setyawardani, I Haryoko
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<b>Author</b>	Dr TRIANA SETYAWARDANI, M.P.