

Accepted Manuscript

Effect of salting and cold-smoking procedures on Atlantic salmon originating from pre-or post rigor filleted raw material. Based on the measurement of physiochemical characteristics

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PII: S0023-6438(18)30070-7

DOI: [10.1016/j.lwt.2018.01.047](https://doi.org/10.1016/j.lwt.2018.01.047)

Reference: YFSTL 6811

To appear in: *LWT - Food Science and Technology*

Received Date: 18 January 2017

Revised Date: 16 January 2018

Accepted Date: 17 January 2018

Please cite this article as: Bjørnevik, M., Cardinal, M., Vallet, J.L., Nicolaisen, O., Arnarson, Gudmundur.Ö., Effect of salting and cold-smoking procedures on Atlantic salmon originating from pre-or post rigor filleted raw material. Based on the measurement of physiochemical characteristics, *LWT - Food Science and Technology* (2018), doi: 10.1016/j.lwt.2018.01.047.

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22 *Keywords: Salmo salar; flesh quality; texture; liquid loss; fillet yield; cold storage.*

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