

Influence of refrigerated storage on water status, protein oxidation, microstructure and physicochemical qualities of Atlantic mackerel (*Scomber scombrus*)

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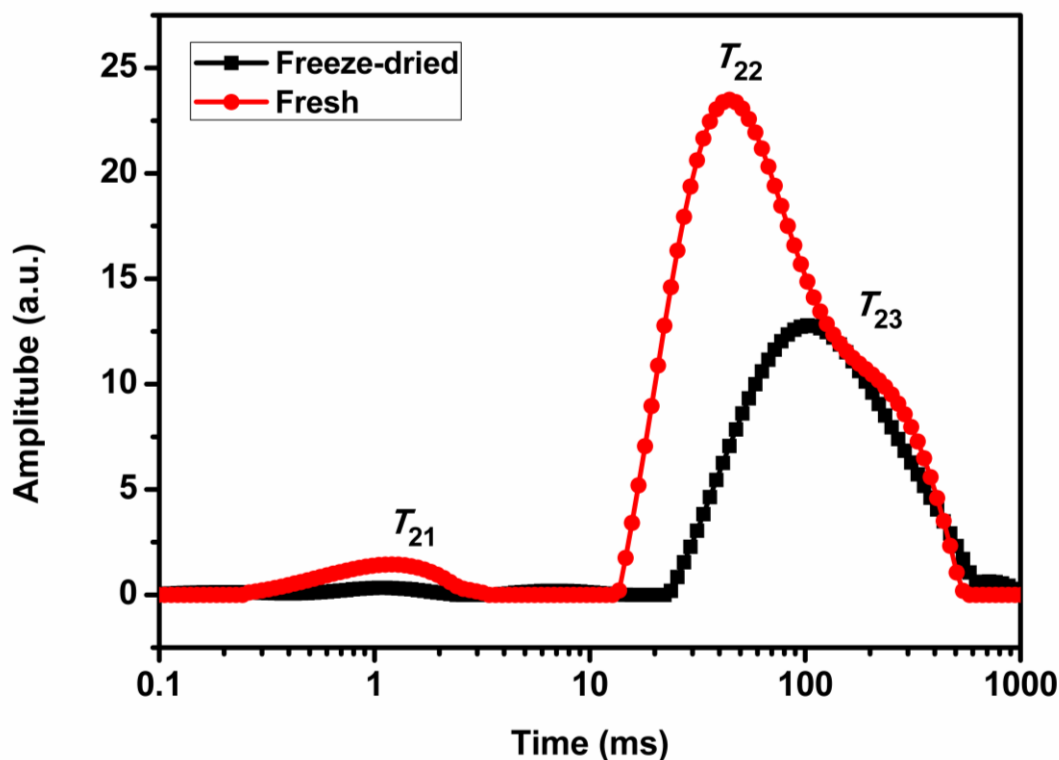


Figure S1. T_2 curves of fresh and freeze-dried Atlantic mackerel.