



## PUBLICACIONES EN REVISTAS INTERNACIONALES CON REFERATO

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- 14 "How fresh is fresh? Perceptions and experience when buying and consuming fresh cod fillets". J. Østli, M.Esaiassen, L. Garitta, B. Nøstvold, y G. Hough. FOOD QUALITY and PREFERENCE. 2013. 27: 26-34



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## TRABAJOS PUBLICADOS EN CAPÍTULOS DE LIBROS

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