Publications:

**Quality index methods**


Publication: Research - peer-review › Book chapter – Annual report year: 2008

**Quality Index methods**


Publication: Research - peer-review › Book chapter – Annual report year: 2007

**Structuring knowledge about fish quality**


Publication: Research - peer-review › Book chapter – Annual report year: 2003

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Publication: Research › Journal article – Annual report year: 2002

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**Structuring knowledge about food quality**


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