

## **REFERENCE**

- Fish Processing – Sustainability and New Opportunities: George M. Hall, 2011, Blackwell Publishing Ltd.
- Fresh and lightly preserved seafood. In Shelf-Life Evaluation of Foods; Man CMD, Jones AA edn 2. Aspen Publishers, Inc.; 2000:110-139.
- Handbook of Food Preservation: M. Shafiur Rahman, 2007, Taylor & Francis Group, LLC.
- Food facts and principles: N. Shakuntala Manay and M. Shadaksharawamy, New age international Ltd. Publishers, 2008.
- Modern Food Microbiology: James M. Jay; CBS Publishers, 1996.
- Food Microbiology: William C. Frazier and Dennis C. Westhoff, Tata McGraw-Hill Publishing Company Limited, 2008.

## **LINKS**

[https://en.wikipedia.org/wiki/Magnetism"](https://en.wikipedia.org/wiki/Magnetism)



[https://en.wikipedia.org/wiki/BraggLaw"](https://en.wikipedia.org/wiki/BraggLaw)



[https://en.wikipedia.org/wiki/Geiger\\_counter](https://en.wikipedia.org/wiki/Geiger_counter)



[https://en.wikipedia.org/wiki/Energy-dispersive\\_X-ray\\_spectroscopy](https://en.wikipedia.org/wiki/Energy-dispersive_X-ray_spectroscopy)