

milchWissenschaft milk science international

Zeitschrift für Ernährungsforschung und Lebensmittelwissenschaften

Journal of Nutrition Research and Food Science

Wissenschaftliche Redaktion / Scientific Editor: Prof. Dr. W. Heeschen

Wissenschaftlicher Beirat / Scientific Advisers: Dr. J. Bräunig, Prof. Dr. K. Heller,
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3

Volume 65

No. 3

Kempten

B 4747 E

MILCAD 65 (3)

233-348 (2010)

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Bactoscan FC – Project for unified conversion line in Italy

Influence of preserving milk samples on the number of somatic cells

MILCHWISSENSCHAFT • MILK SCIENCE INTERNATIONAL

ZEITSCHRIFT FÜR ERNÄHRUNGSFORSCHUNG UND LEBENSMITTELWISSENSCHAFTEN

JOURNAL OF NUTRITION RESEARCH AND FOOD SCIENCE

ORGAN DER GESELLSCHAFT FÜR MILCHWISSENSCHAFT / ASSOCIATION OF MILK SCIENCE

WISSENSCHAFTLICHE REDAKTION / SCIENTIFIC EDITOR: PROF. DR. W. HEESCHEN

Vol. 65 • Nr / No 3 • Kempten • MILCAD 65 (3) 233-348 (2010)

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