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● Analytik von Milch und Milchprodukten mit FT-NIR-Spektroskopie

NEU: Neben der Analyse von festen und pastösen Molkereiprodukten ist jetzt auch die präzise und reproduzierbare Messung von Rohmilch und Milchgetränken mit FT-NIR Spektroskopie möglich!



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