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(Bezanson)

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(Cheddar)

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(Devries)

(Wood)

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(Salmonella moenster)

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(mastitis)

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(Genigeorgis)

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(Haeghebaert)

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(Cooked Meat)

pH

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pH

( Sartarius)

(Baird Parker)

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SPSS

(SPSS Inc., Chicago, IL, USA)

(Brilliant green)

(SS agar)

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(Phenol red)

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( ) (De Boer)

(Turantas)

(Aygün) ( )

(Stecchi) ( )

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(Lactobacillus plantarum)

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(Araujo)

(Montasio)

pH

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(Stecchi)

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(De Luca)

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