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(Bezanson) .(-)

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(Devries)

) (Salmonella moenster)

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(mastitis)

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(Genigeorgis)

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(Haeghebaert)

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(Cooked Meat)

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pH

pH

(Sartarius)

(Baird Parker)

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SPSS

(SPSS Inc., Chicago, IL, USA)

(Brilliant green)

(SS agar)

(Phenol red)

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(Turantas)

(Stecchi) . ()

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(*Lactobacillus plantarum*)

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(Montasio)

pH

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(Stecchi)

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(De Luca)

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