

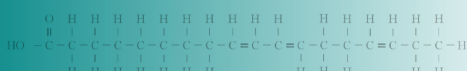
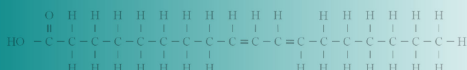
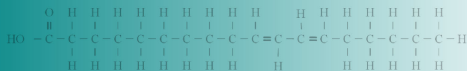


Achim Hoffmann (Autor)

Effects of lipids from various oilseeds supplied in different forms on ruminal biohydrogenation of fatty acids in vitro and on milk production and milk fatty acid composition of dairy cows

Achim Hoffmann

EFFECTS OF LIPIDS FROM VARIOUS OILSEEDS SUPPLIED IN DIFFERENT FORMS ON RUMINAL BIOHYDROGENATION OF FATTY ACIDS IN VITRO AND ON MILK PRODUCTION AND MILK FATTY ACID COMPOSITION OF DAIRY COWS



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