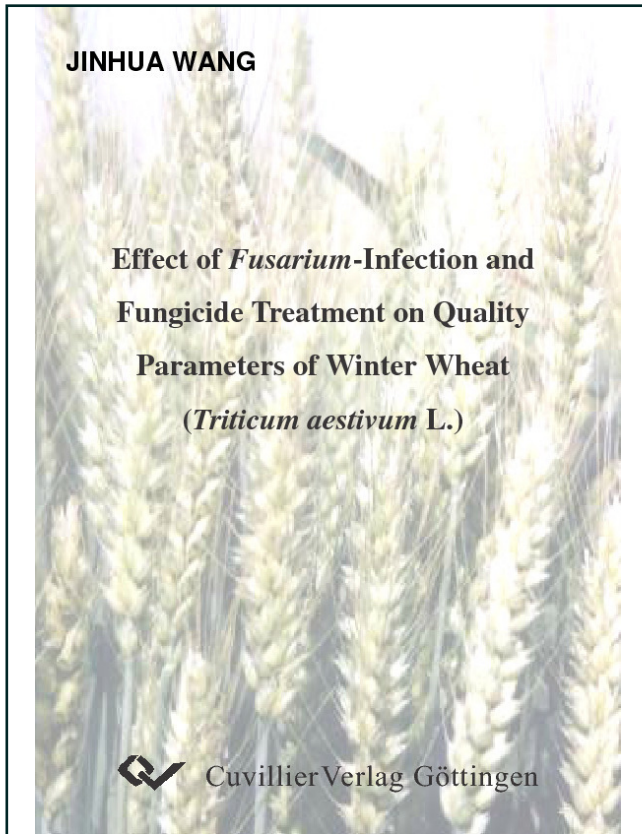




Jinhua Wang (Autor)

**Effect of *Fusarium*-Infection and Fungicide Treatment
on Quality Parameters of Winter Wheat (*Triticum
aestivum* L.)**



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