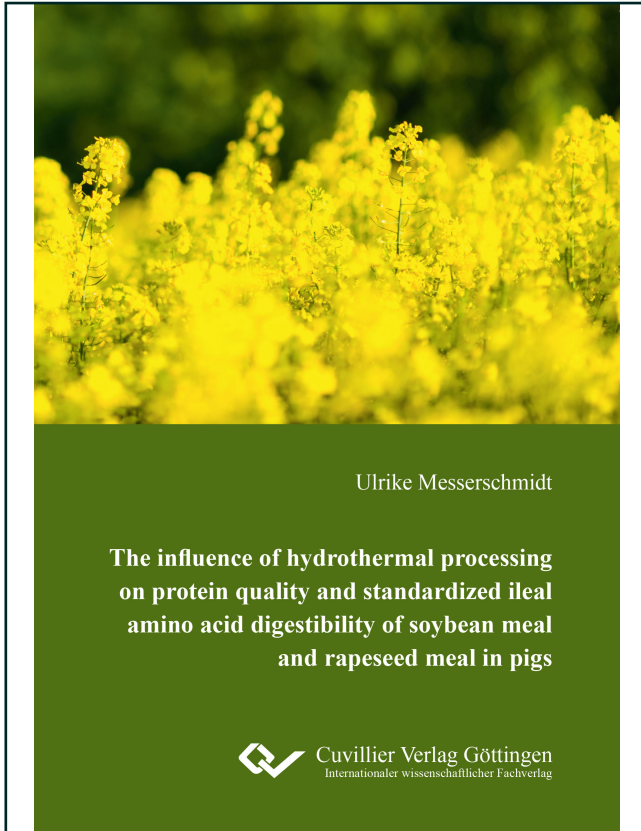




Ulrike Messerschmidt (Autor)

The influence of hydrothermal processing on protein quality and standardized ileal amino acid digestibility of soybean meal and rapeseed meal in pigs



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