

Application of ¹³C and fluorescence labeling in metabolic studies of *Saccharomyces* spp

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Application of ¹³C-[2]- and ¹³C-[1,2] acetate in metabolic labelling studies of yeast and insect cells

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Application of quasi-steady-state cultures

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Application of quasi-steady-state cultures in laboratory and industrial practice

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Determination of B-group vitamins in food using an LC-MS stable isotope dilution assay = B-grupi vitamiinide määramine toiduainetes kasutades LC-MS isotoop-lahjenduse meetodit

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