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Toiduteadur: poes käies mõtle ka sellele, mida headele bakteritele süüa osta

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Transfer of modified gut viromes improves symptoms associated with metabolic syndrome in obese male mice

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Uus trend - veganist karnivooriks?

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**Validation of critical factors for the quantitative characterization of bacterial physiology in accelerostat cultures =
Kriitiliste faktorite valideerimine bakterite füsioloogia uurimiseks akselerostaatsetes kultiveerimiseksperimentides**
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**Yogurt enriched with fibers and probiotic bacteria increased the abundance of bifidobacterium animalis subsp. Lactis
bb12 in human gut microbiome**

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Каким должен быть рождественский стол жителя Эстонии?

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