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Mao, Xiaotian; Larsen, Sabina Birgitte; Zachariassen, Line Sidsel Fisker; Brunse, Anders; **Adamberg, Signe**; Mejia, Josue Leonardo Castro; Larsen, Frej; **Adamberg, Kaarel**; Nielsen, Dennis Sandris; Hansen, Axel Kornerup; Hansen, Camilla Hartmann Friis; Rasmussen, Torben Sølbeck Nature communications 2024 / art. 4704 <https://doi.org/10.1038/s41467-024-49152-w> [Journal metrics](#) [at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

TTÜ teadlaste uuring aitab mõista kiudainete ja soolebakterite ringmängu [Võrguväljaanne]

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Use of changestat for growth rate studies of gut microbiota

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Uuring: kaitseväelaste toit on tasemel, tervislikkuse osas on arenguruumi [Võrguväljaanne]

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Uus trend - veganist karnivooriks?

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Üks kaunviljapäev nädalas teeb tervisele head

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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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