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Yogurt enriched with fibers and probiotic bacteria increased the abundance of bifidobacterium animalis subsp. Lactis
bb12 in human gut microbiome

Viiard, Ene; Jaagura, Madis; Part, Natalja; Kazantseva, Jekaterina; Adamberg, Kaarel Pharmadvances 2022 / p. 19-20
<https://doi.org/10.36118/pharmadvances.2022.23>

Каким должен быть рождественский стол жителя Эстонии?

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