

Acidic pH enhances butyrate production from pectin by faecal microbiota

Raba, Grete; Adamberg, Signe; Adamberg, Kaarel FEMS Microbiology Letters 2021 / art. fnab042

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Allahinnatud lihakraami tohib sügavkülmas hoida arvatust märksa lühemat aega

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Anne Velli: kurgid on mu abielu kindel pant!

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Levan enhances associated growth of Bacteroides, Escherichia, Streptococcus and Faecalibacterium in fecal microbiota

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Liiga palju köögivilju pole ka tervisele kasulik! Roheliste lehtköögiviljade omastamise eripär

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Liiga palju või liiga vähe seedeensüüme viib meid üsna pea rivist välja. Mida teha, et neid oleks parasjagu?

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