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Kişisel Bilgiler

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AKIN MUTLU BUKET, Daşnik Şeker Feride, GÖNCÜ BÜŞRA, AKIN MUSA SERDAR

VI. Uluslararası GAP Mühendislik Kongresi ,

41 Usage of Inulin, Lemon and Pea Fibers as Prebiotic for Lactobacillus acidophilus

AKIN MUSA SERDAR, GÖNCÜ BÜŞRA, ÇELİKEL ASLI, AKIN MUTLU BUKET

4th North and East European Congress on Food ,

42 USAGE OF OAT, BUCKWHEAT AND WHOLE BROWN RICE FLOURS AS A PREBIOTIC FOR LACTOBACILLUS CASEI

Avkan Firdevs, AKIN MUSA SERDAR, AKIN MUTLU BUKET, Fedai Çiğdem

1. ULUSLARARASI GAP GIDA, TARIM VE VETERİNER BİLİMLERİ KONGRESİ ,

43 YÖRESEL PEYNİR SÜRKTE MİKROBİYOLOJİK RİSKLER

Mutluer Yalçın Mukadder, AKIN MUTLU BUKET

1. ULUSLARARASI GAP GIDA, TARIM VE VETERİNER BİLİMLERİ KONGRESİ ,