



KERN

Kompetenzzentrum
für Ernährung

LEGENDEN UND FAKTEN RUND UM DIE KUHMITLCH

Literaturliste zum Stand der wissenschaftlichen Forschung: Kuhmilchverzehr und dessen Einfluss auf die menschliche Gesundheit

Impressum

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Aktuelle Literaturrecherche zum Thema Milch 2014

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