

Effects of the physiological state of Listeria monocytogenes and high pressure processing on relative lag times during growth in chilled RTE cooked meat product - DTU Orbit (09/11/2017)

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Authors: Bover-Cid, S. (Ekstern), Dalgaard, P. (Intern), Hereu, A. (Ekstern), Garriga, M. (Ekstern), Aymerich, T. (Ekstern)

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