

Microcalorimetric and Microbiological *in vitro* Investigations on the Acaricidal, Insecticidal, and Antimicrobial Effects of Propolis

Mikrokalorimetrische und mikrobiologische *in vitro* Untersuchungen
auf akarizide, insektizide und antibiotische Wirkungen von Propolis

Inaugural-Dissertation
zur Erlangung des Doktorgrades
am Fachbereich Biologie, Chemie und Pharmazie
der Freien Universität Berlin



vorgelegt von
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Berlin 2003

Gedruckt mit Unterstützung des Deutschen Akademischen Austauschdienstes (*DAAD*)

Die vorliegende Arbeit wurde in der Zeit von April 2000 bis August 2003 an der Freien Universität Berlin, Fachbereich Biologie, Chemie, und Pharmazie, am Institut für Biologie/Zoologie unter der Anleitung von Prof. Dr. Ingolf Lamprecht, Dr. Erik Schmolz und Prof. Dr. Burkhard Schrickler angefertigt.

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Datum der Disputation 13.11.2003

To my son Lucas

It must be realized that empiricism has its limits, and we must face the fact that a deeper understanding of biology may require a more heuristic approach. The making of new theories is, however, a risky business and much stumbling can be anticipated along the way to successful, general, and fruitful results.

H.J. Morowitz (1968)

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