

Fleischforschung und Entwicklung

## Identifizierung und Charakterisierung aus Pastirma isolierter, katalase-positiver Kokken

Von Güzin Kaban

*Schlüsselwörter:* Pastirma | Katalase-positive Kokken | *S. xylosus* | *S. equorum* | *K. varians*

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