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mt_mazloui@yahoo.com :

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Crocus sativus

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/ ± /	/ ±	/ ± /	/ ± /
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(%)	(%)	(%)
/ ± / ^a	/ ± / ^b	/ ± / ^{a*}
/ ± / ^a	/ ± / ^b	/ ± / ^{ab}
/ ± / ^a	/ ± / ^b	/ ± / ^a
/ ± / ^a	/ ± / ^b	/ ± / ^a
/ ± / ^a	/ ± / ^a	/ ± / ^b

.(P< /) *

HPLC

mg/kg	mg/kg	mg/kg	mg/kg	mg/kg
/ ± / ^e	/ ± / ^d	/ ± / ^c	/ ± / ^b	/ ± / ^{a*}

.(P< /) *

(HPLC)

.(P< /)

(P< /)

(P< /)

(P< /)

(P< /)

(P< /)

a	a	b	a	a b
c	a	a	a	a
bc	a	a	a	a
b	a	a	b	b
bc	a	b	b	b

(P<0.05)

*

(cfu/g)

(cfu/g)

(cfu/g)

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(cfu/g)		(cfu/g)	(cfu/g)	
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Tsimidou Orfanou .

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HPLC

Alonso

Basker .(P< /)

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(× cfu/g)

Raina .

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(cfu/g)

(P < /)

(× cfu/g)

(P < /)

Raina .

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