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(mastitis)

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(Genigeorgis)

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(Haeghebaert)

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(Cooked Meat)

pH

pH  
( Sartarius)

(Baird Parker)

SPSS

(SPSS Inc., Chicago, IL, USA)

(Brilliant green)

(SS agar)

(Phenol red)

SS



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(Araujo)

(Montasio)

pH

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(Stecchi)

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(De Luca)

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