

Τίτλος άρθρου: *Ατταπουλγίτης με αιθέρια έλαια ρίγανης για φυσική προφύλαξη του εντερικού επιθηλίου μονογαστρικών από παθογόνα*

Συγγραφέας: Δρ Νίκος Θεοφίλου, Διευθυντής Ανάπτυξης Αγροτικών Εφαρμογών Γεωλλάς ΑΜΜΑΕ

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