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| (mm) (n=) | (mm) (n=) | (mm) (n=) | (mm) (n=) | (g/kg) (n=) | (n=) | | | |
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| / ± / | / ± / | / ± / | / ± / | / ± / | / ± / |

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

.(P< /)

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HPLC

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

.(P< /)

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(HPLC)

.(P< /)

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|----|---|---|---|-----|
| a | a | b | a | a b |
| c | a | a | a | a |
| bc | a | a | a | a |
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(P<0.05)

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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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