Antimicrobial Activity of É›â€Polylysine against Esc
Salmonella Typhimurium, and Listeria mono
Extracts

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Citation Report

#	Article	IF	Citations
1	RAPD Analysis of Salt-tolerant Yeasts from Contaminated Seasoned Pickled Plums and Their Growth Inhibition Using Food Additives. Biocontrol Science, 2008, 13, 125-130.	0.2	0
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