



Anne Matthes (Autor)

**Pre - and postharvest factors affecting health-promoting substances and the allergen Mal d 1 in apple fruit**

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Cuvillier Verlag Göttingen  
Internationaler wissenschaftlicher Fachverlag

<https://cuvillier.de/de/shop/publications/731>

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Telefon: +49 (0)551 54724-0, E-Mail: [info@cuvillier.de](mailto:info@cuvillier.de), Website: <https://cuvillier.de>

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