

4558 - 0970

Purification and Characterization of LOX Isoenzymes from Germinating Barley :  
Biotransformation of Complex Lipids

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von der Fakultät III – Prozesswissenschaften  
der Technischen Universität Berlin  
zur Erlangung des akademischen Grades

Doktor der Ingenieurwissenschaften  
- Dr.-Ing. -

genehmigte Dissertation

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Tag der wissenschaftlichen Aussprache : 11. August 2005

Berlin 2005

D 83

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