

## NACHLESE

## Personalisierte Ernährung – Chancen für den Getreidesektor

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## Überfischung

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## ZWISCHENRUF

### „Die“ Aquakultur im Zerrspiegel der Medien

#### Weitere Informationen

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## EXTRA

### Blockchain-Technologie und Lebensmittelsicherheit

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## WISSEN FÜR DIE PRAXIS

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## Zwischen Wunsch und Wirklichkeit Ernährungsreport 2019

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## Aktualisierte Referenzwerte für Vitamin B<sub>12</sub> und Folat

Quelle: D-A-CH: Referenzwerte für die Nährstoffzufuhr. 2. Aufl., 4. akt. Ausgabe (2018), [www.dge.de](http://www.dge.de)

### FORSCHUNG

#### Klimaflüchtling Kabeljau

Dahlke FT, Storch D et al.: Northern cod species face spawning habitat losses if global warming exceeds 1.5 °C; doi: 10.1126/sciadv.aas8821

#### Mit Ubichinol gegen Diabetes-Folgeschäden

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### WUNSCHTHEMA

#### Cholin – Ein Nährstoff mit Vitamincharakter?

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### Ernährungssicherheit im ländlichen Sambia

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## METHODIK & DIDAKTIK

### Changemanagement – Unterstützung bei Veränderungsprozessen

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## BOTANICALS

**Natürliche Konservierungsstoffe**

## Entwicklung und Potenzial

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## PRÄVENTION &amp; THERAPIE

**Einsatz von Glutamin beim Leaky-Gut-Syndrom**

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