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RNDr. Michaela Havrlentová, PhD.

ADC Vedecké práce v zahraničných karentovaných časopisoch A.1.1

ADC Progress in the genetic engineering of cereals to produce essential polyunsaturated fatty acids / Ján Kraic, Daniel Mihálik, Lenka Klčová, Marcela Gubišová, T. Klemková, Martina Hudcovicová, Katarína Ondreičková, M. Mrkvová, Michaela Havrlentová, Jozef Gubiš, M. Čertík.

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ADC The effects of anthocyanin-rich wheat diet on the oxidative status and behavior of rats / K. Janšáková, J. Babičková, Michaela Havrlentová, J. Hodosy, Ján Kraic, P. Celec, L. Tóthová.

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ADC Antioxidants, enzyme inhibitors, and biogenic compounds in grain extracts of barleys / T. Maliar, G. Slaba, P. Nemeček, M. Maliarová, Michaela Benková, Michaela Havrlentová, M. Ondrejovič, Ján Kraic.

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ADC Cereal beta-glucans and their significance for the preparation of functional foods - a review / Michaela Havrlentová, Z. Petrušáková, A. Burgárová, F. Gago, A. Hlinková, E. Šturdík.
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ADC The content of water-soluble and water-insoluble β -D-glucans in selected oats and barley varieties / A. Gajdošová, Z. Petrušáková, Michaela Havrlentová, Viera Červená, B. Hozová, E. Šturdík, G. Kogan.

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ADC Regeneration of immature inflorescences of barley in vitro / Michaela Havrlentová, Juraj Faragó, Marcela Nešťáková.

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RNDr. Michaela Havrlentová, PhD.