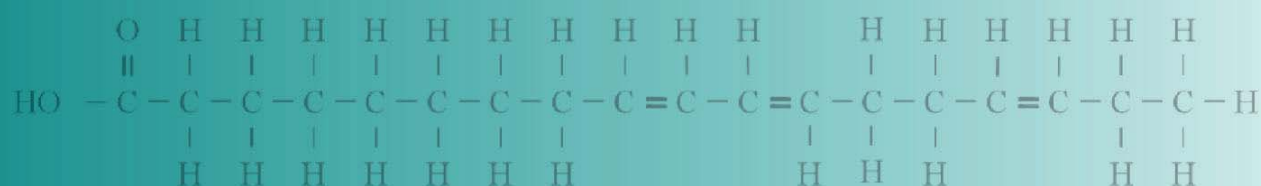
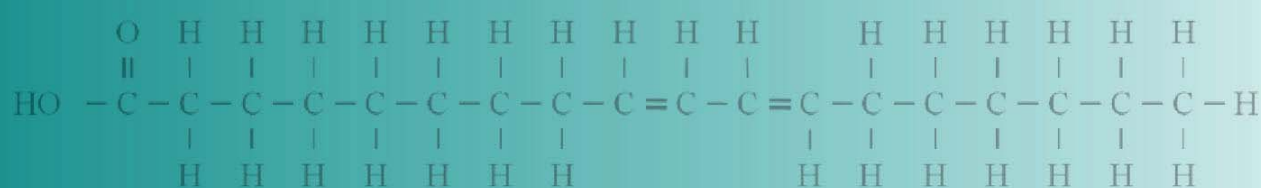
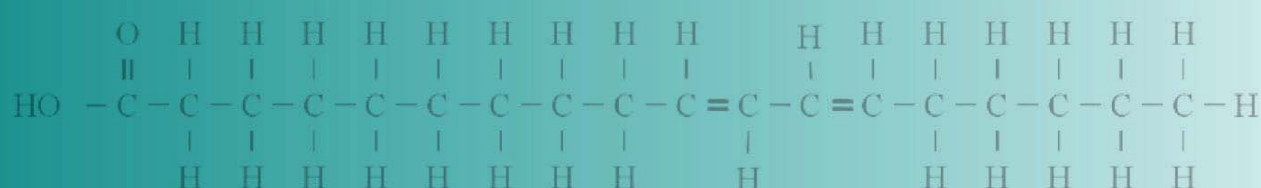


**EFFECTS OF LIPIDS FROM VARIOUS OILSEEDS
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VITRO AND ON MILK PRODUCTION AND MILK
FATTY ACID COMPOSITION OF DAIRY COWS**





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ACID COMPOSITION OF DAIRY COWS**





Institute of Animal Science
University of Hohenheim
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COMPOSITION OF DAIRY COWS**

DISSERTATION

submitted in fulfilment of the requirements for the degree

“Doktor der Agrarwissenschaften”

(Dr. sc. agr. / PhD in Agricultural Science)

to the

Faculty of Agricultural Sciences

presented by

Achim Hoffmann

born in Adenau, Germany

2016



Bibliographical information held by the German National Library

The German National Library has listed this book in the Deutsche Nationalbibliografie (German national bibliography); detailed bibliographic information is available online at <http://dnb.d-nb.de>.

1st edition - Göttingen: Cuvillier, 2017

D100

Die vorliegende Arbeit wurde am 06. Juli 2016 von der Fakultät Agrarwissenschaften der Universität Hohenheim als „Dissertation zur Erlangung des Grades eines Doktors der Agrarwissenschaften“ angenommen.

Tag der mündlichen Prüfung:	26. Oktober 2016
Prodekan:	Prof. Dr. J. N. Wünsche
Berichterstatter, 1. Prüfer:	Prof. Dr. Dr. h.c. R. Mosenthin
Mitberichterstatter, 2. Prüfer:	Prof. Dr. M. Gierus
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www.cuvillier.de

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1st edition, 2017

This publication is printed on acid-free paper.

ISBN 978-3-7369-9643-4

eISBN 978-3-7369-8643-5



Meiner Familie





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