

Publikationen (Auswahl)

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Förster, N., Ulrichs, C., Zander, M., Kätzel, R. & Mewis, I. (2008): Influence of the season on the salicylate and phenolic glycoside contents in the bark of *Salix daphnoides*, *Salix pentandra*, and *Salix purpurea*. *Journal of Applied Botany and Food Quality* 82: 99-102.