

Oder auch: Wie machen wir das Lebensmittel „Huhn“ sicherer?

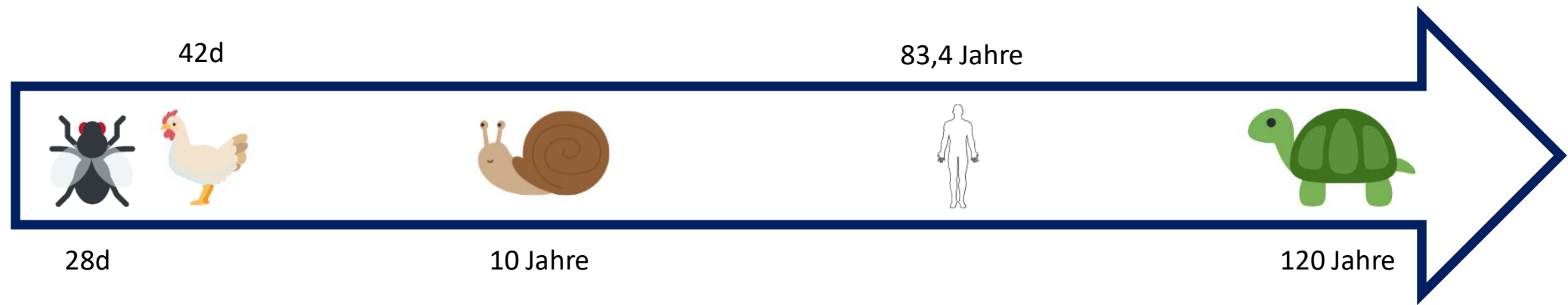
A top-down view of a whole roasted chicken on a wooden cutting board. The chicken is golden-brown and has a crispy skin. To the left of the chicken is a silver fork, and to the right is a silver knife with the brand name 'Thomas' visible on the blade. The background is a light-colored wooden surface with a vertical grain.

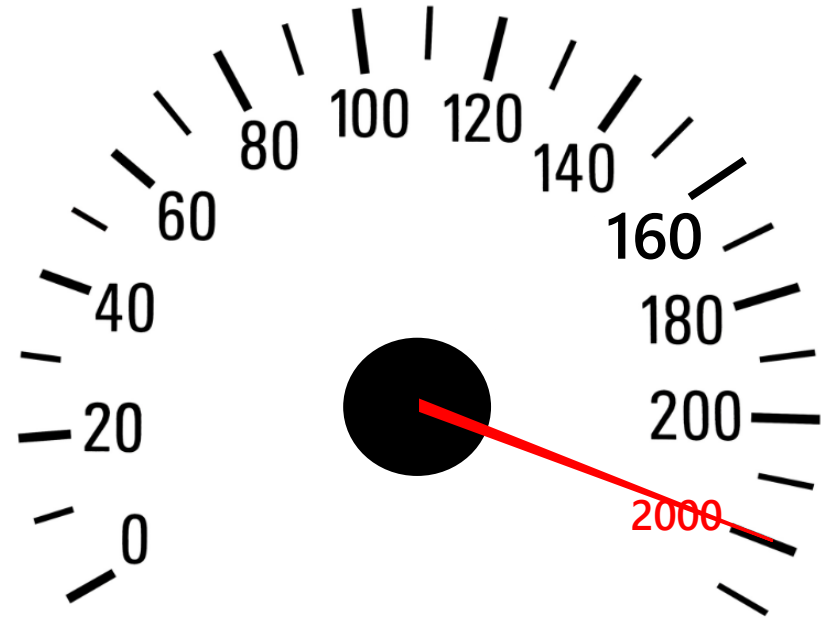
Der Weg des Broilers

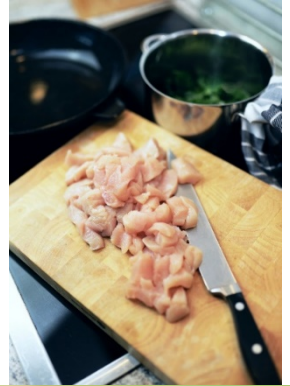




Wie alt wird ein Broiler?









Mikrobiologie
„Der fürs Grobe“

Molekularbiologie
„Die fürs Feine“

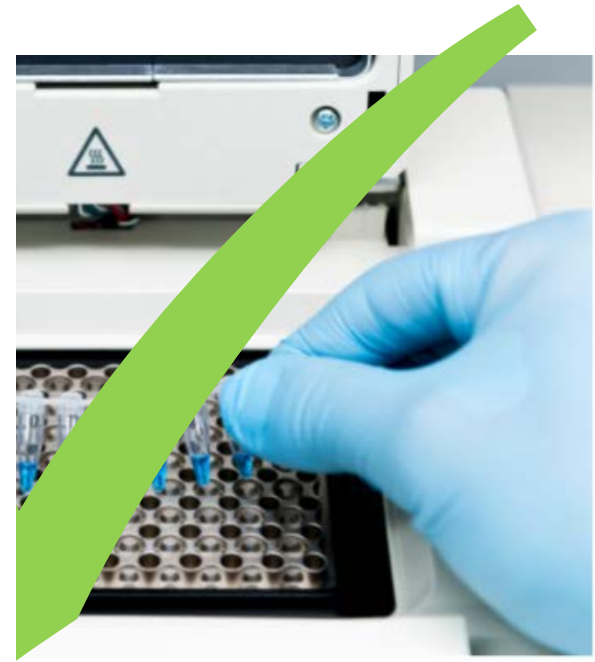


Schlachthof





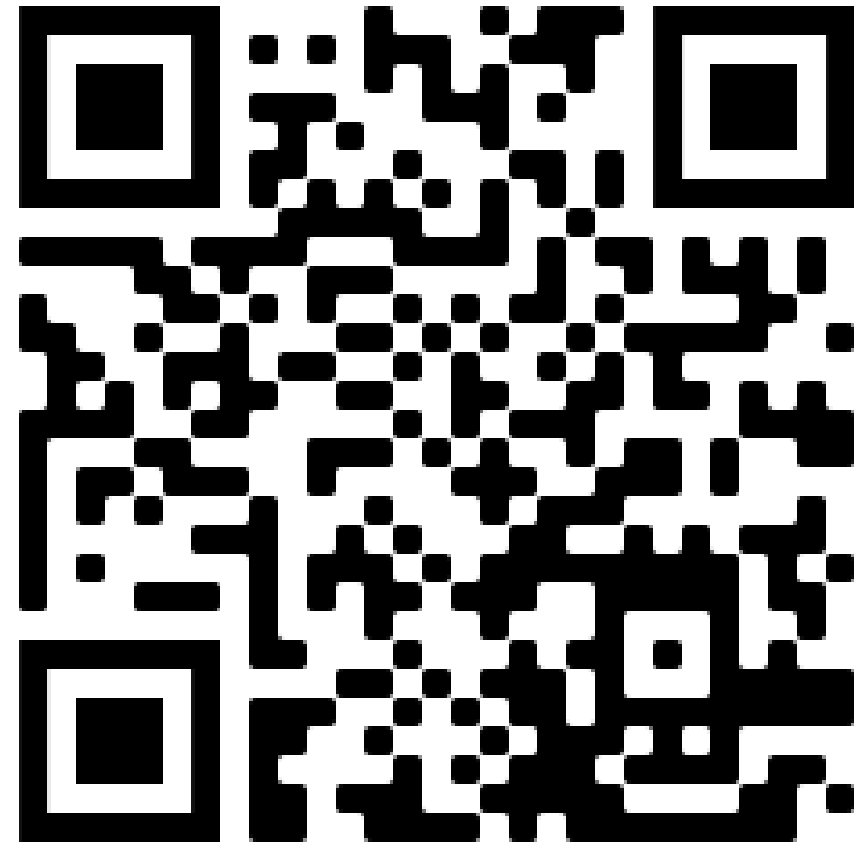






Pro Tipp





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