Microcalorimetric and Microbiological in vitro Investigations on the Acaricidal, Insecticidal, and Antimicrobial Effects of Propolis

Mikrokalorimetrische und mikrobiologische in vitro Untersuchungen auf akarizide, insektizide und antibiotische Wirkungen von Propolis

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1. Gutachter: Prof. Dr. I. Lamprecht
2. Gutachter: Prof. Dr. K. Hausmann / Prof. Dr. B. Schricker

Datum der Disputation 13.11.2003
To my son Lucas

It must be realized that empiricism has its limits, and we must face the fact that a deeper understanding of biology may require a more heuristic approach. The making of new theories is, however, a risky business and much stumbling can be anticipated along the way to successful, general, and fruitful results.

H.J. Morowitz (1968)
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