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Breeding of lipoxygenase-1-less malting barley variety 'SouthernStar' and evaluation of malting and brewing quality

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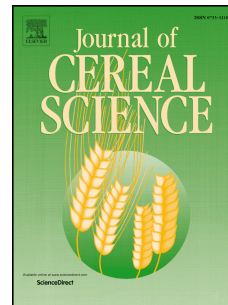
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