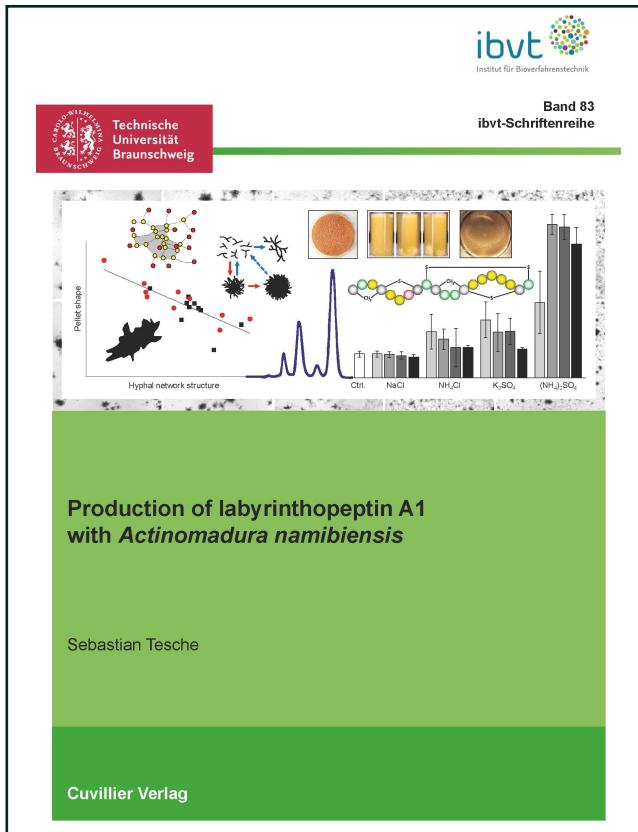




Sebastian Tesche (Autor)
**Production of labyrinthopeptin A1 with
Actinomadura namibiensis**



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