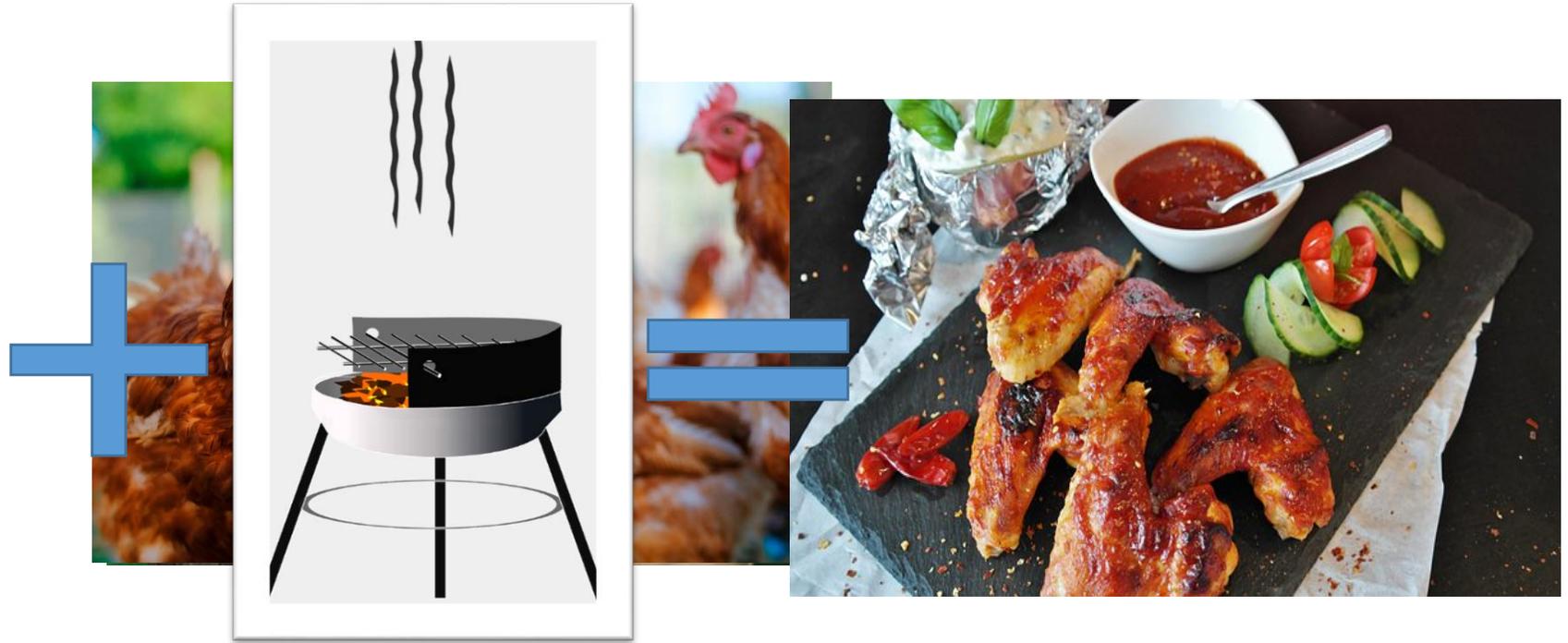


Oder auch: Wie machen wir das Lebensmittel „Huhn“ sicherer?

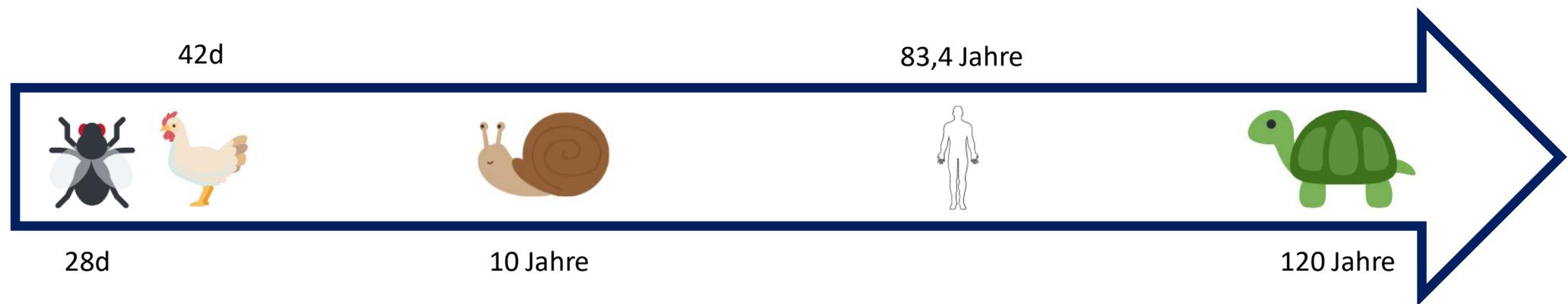
A top-down photograph of a whole roasted chicken on a light-colored wooden cutting board. The chicken is golden-brown and appears to be cooked. To the left of the chicken is a silver fork, and to the right is a silver knife with the brand name 'Thomas' visible on the blade. The text 'Der Weg des Broilers' is overlaid in the center of the chicken.

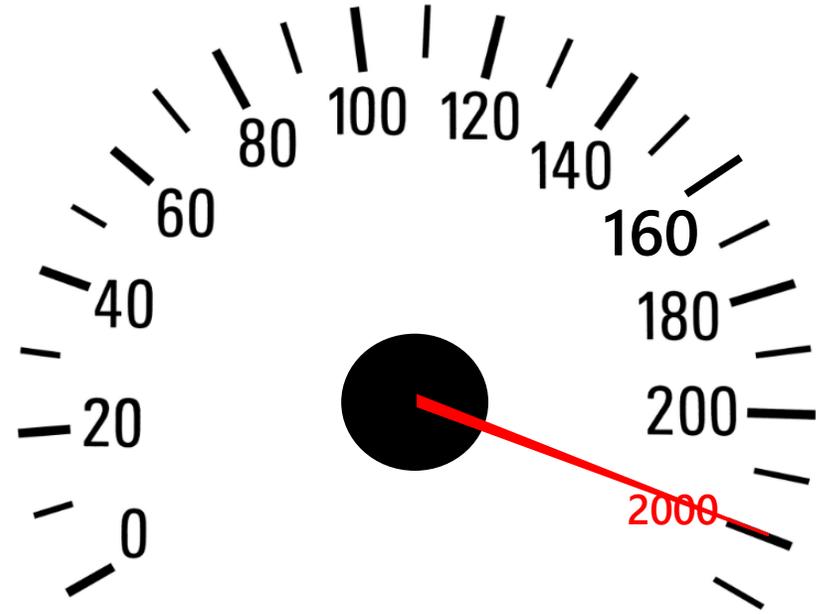
# Der Weg des Broilers

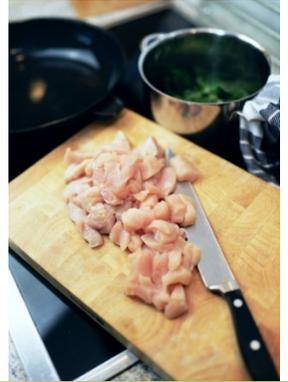




# Wie alt wird ein Broiler?







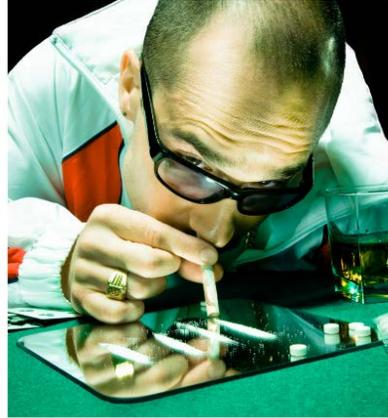


Mikrobiologie  
„Der fürs Grobe“

Molekularbiologie  
„Die fürs Feine“

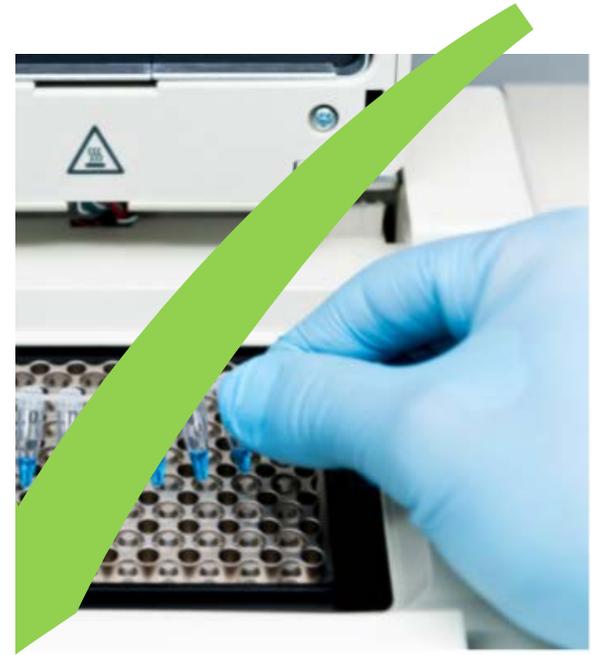


# Schlachthof





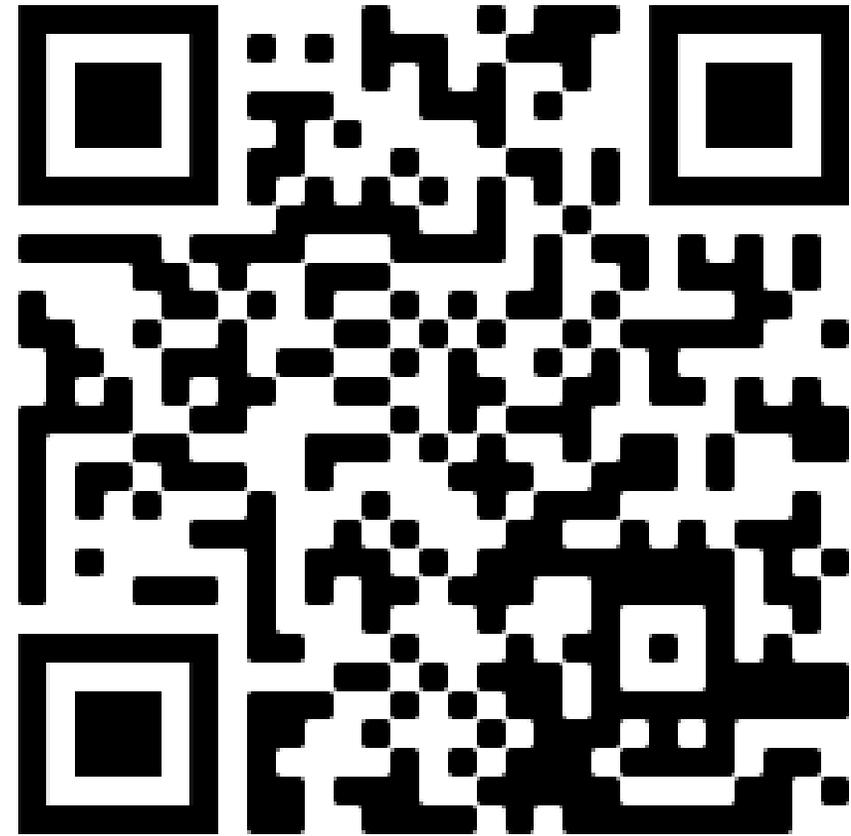






# Pro Tipp





<http://dx.doi.org/10.1016/j.foodcont.2022.109337>