

Activities - s04 Slaughter and abattoir processing of ostriches. Veterinary sanitary examination. Ostrich meat quality

Start Date	Start T	End Ti	Course	Group	Note	Length	Instructor	Room
			s04 Slaughter and abattoir processing of ostriches. Veterinary sanitary examination. Ostrich meat quality	10E-He1		1:30		V_higijena namirnica
Total: 1						1:30		