

PUBLICATIONS

Journal Articles (49)

Ramroop, P., **Neetoo, H.**, 2018. Antilisterial activity of *Cymbopogon citratus* on crabsticks. *AIMS Microbiology*, 2018, 4(1): 67-84. doi: 10.3934/microbiol.2018.1.67

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Book Chapters (6)

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