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	lateral test strip for sensitive detection of clenbuterol and related beta(2)-agonists in urine samples Development of sensitive and fast immunoassays for amantadine detection Establishment of a monoclonal antibody-based indirect enzyme-linked immunosorbent assay for the detection of trimethoprim residues in milk,honey,and fish samples Monoclonal antibody for the development of specific immunoassays to detect Enrofloxacin in foods of animal origin Preparation of a monoclonal antibody against testosterone and its use in development of an immunochromatographic assay Production and application of a monoclonal antibody (mAb) against ofloxacin in milk,chicken and pork Quick,easy,cheap,effective,rugged and safe	Development of monoclonal antibody and lateral test strip for sensitive detection of clenbuterol and related beta(2)-agonists in urine samples Development of sensitive and fast immunoassays for amantadine detection Establishment of a monoclonal antibody-based indirect enzyme-linked immunosorbent assay for the detection of trimethoprim residues in milk,honey,and fish samples Monoclonal antibody for the development of specific immunoassays to detect Enrofloxacin in foods of animal origin Preparation of a monoclonal antibody against testosterone and its use in development of an immunochromatographic assay Production and application of a monoclonal antibody (mAb) against ofloxacin in milk,chicken and pork Quick,easy,cheap,effective,rugged and safe strategy for quantifying cadmium polluted rice Food and Agricultur al Immunolo gy Food and Agricultur al Immunolo gy

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