

Utländsk historisk litteratur om mat och livsmedel I Kungl. Skogs- och Lantbruksakademiens bibliotek

Nedan finner ni ett brett urval av vad Kungl. Skogs- och Lantbruksakademiens bibliotek (KSLAB) har i sina samlingar vad gäller historisk litteratur om mat och livsmedel. Listan är uppdelad språkvis, engelska, tyska och franska. Vid frågor, kontakta: per.eriksson@ksla.se.

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