

POSTHARVEST HANDLING AND PHYSIOLOGY OF HORTICULTURAL CROPS

A LIST OF SELECTED REFERENCES

ADEL A. KADER¹, LEONARD L. MORRIS², AND MARITA I. CANTWELL²

UNIVERSITY OF CALIFORNIA, DAVIS, CA 95616

IX. POSTHARVEST HANDLING OF HORTICULTURAL COMMODITIES

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See also: I 10, I 15, I 16, I 17, I 18, I 19, I 21, I 28, I 29, I 30, I 31, I 32.

¹Department of Pomology

²Department of Vegetable Crops

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