

## POSTHARVEST HANDLING AND PHYSIOLOGY OF HORTICULTURAL CROPS

### A LIST OF SELECTED REFERENCES

ADEL A. KADER<sup>1</sup>, LEONARD L. MORRIS<sup>2</sup>, AND MARITA I. CANTWELL<sup>2</sup>

UNIVERSITY OF CALIFORNIA, DAVIS, CA 95616

## IX. POSTHARVEST HANDLING OF HORTICULTURAL COMMODITIES

### D. EDIBLE COATINGS AND FILM WRAPPING

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See also: I 15, I 17, I 18, I 30, V A26, IX E9.

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<sup>1</sup>Department of Pomology

<sup>2</sup>Department of Vegetable Crops

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