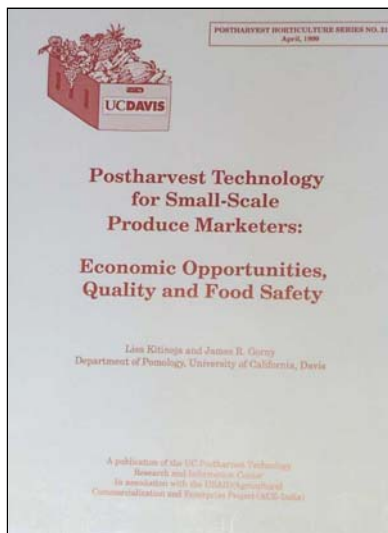


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**#21** “Postharvest Technology for Small-Scale Produce Marketers: Economic Opportunities, Quality and Food Safety”

**\$35.00**



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**Description:** This book is the result of many years of fieldwork as the authors worked as consultants in the field of postharvest horticultural handling and processing technology. It was written to provide answers to the many questions the authors were asked as they visited small-scale growers, produce packers, handlers, shippers and marketers throughout the United States and in a wide range of developing countries.

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