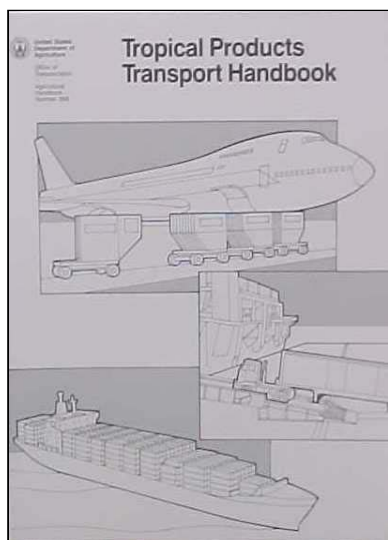


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#668 “Tropical Products Transport Handbook”

\$6.00



**Authors:** Brian M. McGregor, 1987 – 148 pages

**Description:** The purpose of this USDA handbook is to provide transportation recommendations for fruits and vegetables, live plants, and cut flowers produced in tropical and subtropical areas with temperate climates.

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