

POSTHARVEST HANDLING AND PHYSIOLOGY OF HORTICULTURAL CROPS

A LIST OF SELECTED REFERENCES

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V. SUPPLEMENTS TO TEMPERATURE MANAGEMENT

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See also: I 2, I 9, I 10, I 11, I 15, I 17, I 18, I 20, I 31, II E27, IV 11, IX E8, IX E9, XI A4.1, XI A4.5, XI A4.6,

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