

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

VI. COMPOSITION AND NUTRITIVE VALUE

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¹Department of Pomology

²Department of Vegetable Crops

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