

POSTHARVEST HANDLING AND PHYSIOLOGY OF HORTICULTURAL CROPS

A LIST OF SELECTED REFERENCES

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VI. COMPOSITION AND NUTRITIVE VALUE

B. CARBOHYDRATES

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See also: II A3, VI A1, VI A9, VI A12, VI A13, VI A14, V A16.

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Postharvest Horticulture

Series 2 -- May 2001

(Previously published as Vegetable Crops Series 169)