

POSTHARVEST HANDLING AND PHYSIOLOGY OF HORTICULTURAL CROPS

A LIST OF SELECTED REFERENCES

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VI. COMPOSITION AND NUTRITIVE VALUE

C. ORGANIC ACIDS

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2. JOHNSTON, F.B. and M.M. Hammill. 1968. The nonvolatile organic acids of some fresh fruits and vegetables. Can. Inst. Food Tech. J. 1:3-5.
3. ULRICH, R. 1970. Organic acids. In: A.C. Hulme (ed.), The biochemistry of fruits and their products, Vol. 1, Academic Press, NY, pp. 89-118.

See also: VI A9.

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