

POSTHARVEST HANDLING AND PHYSIOLOGY OF HORTICULTURAL CROPS

A LIST OF SELECTED REFERENCES

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VI. COMPOSITION AND NUTRITIVE VALUE

H. PHENOLIC COMPOUNDS

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See also: II A3, VI A9, VI G1, VI G5.

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Postharvest Horticulture

Series 2 -- May 2001

(Previously published as Vegetable Crops Series 169)