

POSTHARVEST HANDLING AND PHYSIOLOGY OF HORTICULTURAL CROPS

A LIST OF SELECTED REFERENCES

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XI. POSTHARVEST PHYSIOLOGY AND HANDLING OF SPECIFIC COMMODITIES

A. FRUITS - Temperate Zone

2. Cherries

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See also: I 10, I 18, I 26, XII 19, XII 40, XIV 19.

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Postharvest Horticulture

Series 2 -- May 2001

(Previously published as Vegetable Crops Series 169)