

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

4. Pome fruits

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See also: I 10, I 17, I 25, II D.6, XII 16, XII 31, XII 40, XIV 6.

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