

POSTHARVEST HANDLING AND PHYSIOLOGY OF HORTICULTURAL CROPS

A LIST OF SELECTED REFERENCES

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XI. POSTHARVEST PHYSIOLOGY AND HANDLING OF SPECIFIC COMMODITIES

B. FRUITS - Tropical & Subtropical

8. Citrus fruits

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See also: I 10, I 15, I 18, I 26, XII 9, XII 15, XII 39, XII 40, XIV 17.

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Postharvest Horticulture

Series 2 -- May 2001

(Previously published as Vegetable Crops Series 169)