

POSTHARVEST HANDLING AND PHYSIOLOGY OF HORTICULTURAL CROPS

A LIST OF SELECTED REFERENCES

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PREFACE

This list is prepared as a possible aid to research and extension workers, teachers, and students interested in the general area of postharvest horticulture. It is also expected to be useful to those in industry and to reference librarians. It should serve as a starting point for the development of background information on harvesting, handling and storage of horticultural commodities and on their physiology, composition and quality.

The references are classified into 16 sections of subject matter. Arrangement within each section is by author; enumeration of the citations is by section. Each citation was arbitrarily placed under a given section but is cross-referenced under additional sections.

Originally published in 1974, then revised in 1976, 1979, 1983, 1986, 1988, 1989, 1990, 1991, 1992, 1993, 1994, 1995, 1996, 1997, 1998, 1999, and 2000 this 18th revision includes published literature up to April 30, 2001. The titles included represent a somewhat arbitrary selection with emphasis on relatively current publications in English. Useful and important citations may have been overlooked. We would appreciate information concerning errors or omissions.

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- See also: II A3, II C14, VI A9.

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

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XVI. RESEARCH AND EXTENSION ACTIVITIES

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