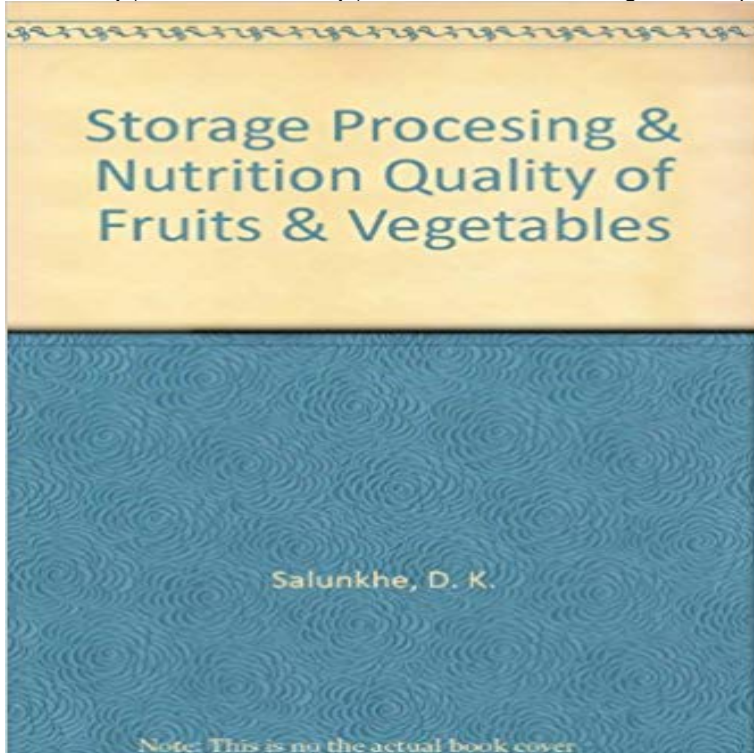


Storage Processing & Nutrition Quality of Fruits & Vegetables



Book by Salunkhe, D. K., Bolin, Harold R., Reddy, N. R.

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