

## เอกสารอ้างอิง

- จริงแท้ ศิริพานิช. 2544. สรีวิทยาและเทคโนโลยีหลังการเก็บเกี่ยวผักและผลไม้. ภาควิชาพืชสวน คณะเกษตร มหาวิทยาลัยเกษตรศาสตร์, กรุงเทพฯ. 396 น.
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