

เอกสารอ้างอิง

- จริงแท้ ศิริพานิช. 2544. สรีวิทยาและเทคโนโลยีหลังการเก็บเกี่ยวผักและผลไม้. ภาควิชาพืชสวน
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- จริงแท้ ศิริพานิช. 2550. ชีวิทยาหลังการเก็บเกี่ยวและการวิเคราะห์ของพืช. โรงพิมพ์ศูนย์ส่งเสริมและ
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