

# **Postharvest Biology And Technology Of Tropical And Subtropical Fruits Cocona To Mango Woodhead Publishing Series In Food Science Technology And Nutrition Band 208 By Elhadi M Yahia**

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"Pressestimmen It's fair to say that this milestone publication could not have come at a better time., Food and beverage reporter Über den Autor und weitere Mitwirkende Elhadi Yahia is a Professor in the Faculty of Natural Sciences at the Autonomous University of Querétaro, Mexico, and is a consultant to several organizations including the Food and Agriculture Organization of the United Nations (FAO), the World Food Logistics Organization (WFLO), the United States Agency for International Development (USAID) and the United States Department of Agriculture (USDA).".

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