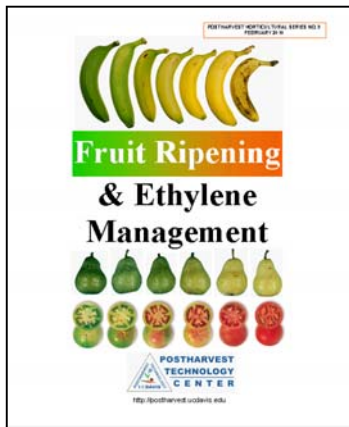


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#HS9 “Fruit Ripening & Ethylene Management”

\$75.00



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**Description:** This publication is the course material, developed and updated (usually) annually, for the Fruit Ripening & Ethylene Management Workshop which is held each spring. Includes 7 color ripeness charts and numerous color tables and photographs.

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