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BIBLIOGRAFI HASIL PENELITIAN PERTANIAN KOMODITAS BAWANG MERAH DAN KENTANG



PUSAT PERPUSTAKAAN DAN PENYEBARAN TEKNOLOGI PERTANIAN
Badan Penelitian dan Pengembangan Pertanian
Departemen Pertanian
2009

Bibliografi

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PUSAT PERPUSTAKAAN DAN PENYEBARAN
TEKNOLOGI PERTANIAN
Jalan Ir. H. Juanda No 20 Bogor.
Telp. 0251 8321746, Faximili 0251 8326561

E-mail pustaka@pustaka-deptan.go.id
Homepage: [//www.pustaka-deptan.go.id](http://www.pustaka-deptan.go.id)
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Pengarah

Dr. Gatot Irianto, M.Sc.

Penanggung jawab

Ir. Ning Pribadi, M.Sc.

Penyusun

Achmad Syaekhu, S.Sos

Widaningsih, S.S.

Setiawati

Sulistiyah

A. Djunaedi

Syarif Hidayat

Penyunting

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Ir. Heryati Suryantini

Hendrawaty, S.Sos

Suni Triani, S.Sos., M.Hum

Redaksi Pelaksana

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Kepala Pusat,

Ir.Ning Pribadi, M.Sc.

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