BIBLIOGRAFI
HASIL PENELITIAN PERTANIAN KOMODITAS TANAMAN REMPAH

PUSAT PERPUSTAKAAN DAN PENYEBARAN TEKNOLOGI PERTANIAN
Badan Penelitian dan Pengembangan Pertanian
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KATA PENGANTAR

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Kepala Pusat,

Ir.Farid Hasan Baktir, M.Ec.

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Keywords : Application rates; Crop yield; Disease resistance; Fungal diseases; Grass sward

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INDEKS SUBJEKS

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