



BIBLIOGRAFI HASIL PENELITIAN TEKNOLOGI PASCAPANEN TANAMAN PANGAN



PUSAT PERPUSTAKAAN DAN PENYEBARAN TEKNOLOGI PERTANIAN
Badan Penelitian dan Pengembangan Pertanian
Kementerian Pertanian
2013

Bibliografi

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Kepala Pusat,

Ir. Gayatri K. Rana, M.Sc

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