

PHYSIOLOGICAL STUDIES ON LETTUCE
PRODUCTION IN SANDY SOIL AND STORAGE
ABILITY OF ITS FRESH CUT HEADS

By
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M. Sc. Degree In Vegetables (2000)
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دراسات فسيولوجية على إنتاج الخس فى الأراضى الرملية والقدرة التخزينية لرؤوسه الطازجة المقطعة

رسالة علمية مقدمة

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