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Effect of Xyloglucan Based Edible Coatings in Combination with Seed Coat Extract from *Borassus flabellifer* Linn. on Postharvest Quality and Shelf Life of Strawberries
NASTITI ISNANIA ZAHRA, Prof. Dr. Ir. Tyas Utami, M.Sc.; Asst. Prof. Dr. Ponusa Jitphuthi
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