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Postharvest Handling Melons, Winter

SquashRespiration Rate Butternut Squash Stored 1 Month, Then Transferred To 20°C Days Storage 56 58 60 62 64 66 68 70 72 Respiration,  $\mu$ L CO2/g-h 4 8 12 16 20 24 28 32 36 40 20°C (68°F) 15°C (59°F) 12.5°C (55°F) 10°C (50°F) Respiration Rate Butternut Squash Stored 2 Months, Then Transfer Feb 5th,

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