



Erika Pardede (Autor)

A study on Effect of Calcium-Magnesium-Phosphorus Fertilizer on Potato Tubers (*Solanum tuberosum* L.) and on Physicochemical Properties of Potato Flour during Storage

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CALCIUM-MAGNESIUM-PHOSPHORUS FERTILIZER
ON POTATO TUBERS (*Solanum tuberosum* L.) AND
ON PHYSICOCHEMICAL PROPERTIES OF POTATO
FLOUR DURING STORAGE**



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Telefon: +49 (0)551 54724-0, E-Mail: info@cuvillier.de, Website: <https://cuvillier.de>

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