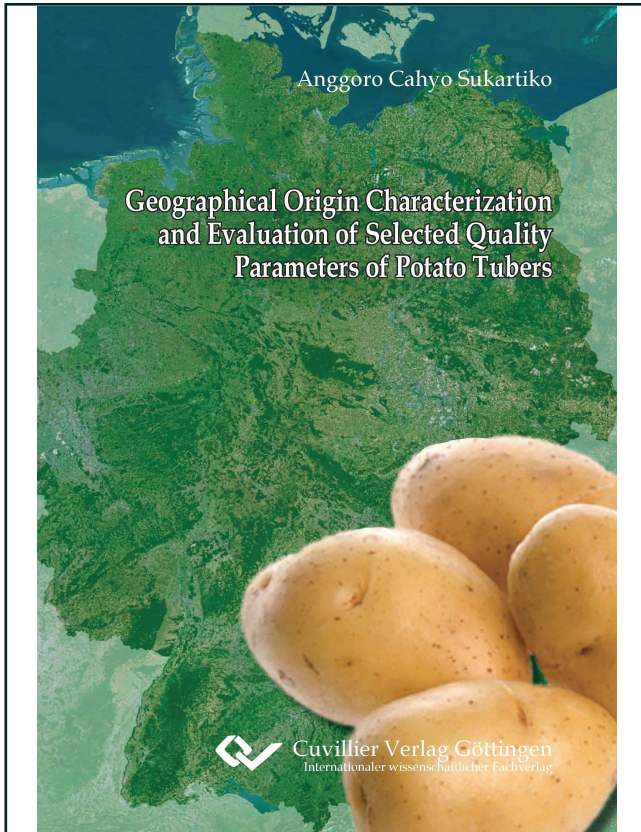




Anggoro Cahyo Sukartiko (Autor)

## **Geographical Origin Characterization and Evaluation of Selected Quality Parameters of Potato Tubers**



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