**Công nghệ bảo quản sau thu hoạch**

(Cập nhật đến ngày 17 /02/2023)

Công nghệ sau thu hoạch là dùng khoa học công nghệ tác động lên nông sản thực phẩm sau thu hoạch, nhằm kéo dài thời gian bảo quản, duy trì chất lượng nông sản và nâng cao giá trị thương phẩm của thực phẩm chế biến.

Để hiểu rõ hơn Cục Thông tin KH&CN quốc gia xin giới thiệu một số bài nghiên cứu đã được xuất bản chính thức và các bài viết được chấp nhận đăng trên những cơ sở dữ liệu học thuật chính thống.



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