## Effects of Continuous Application of CO<sub>2</sub> on Fruit Quality Attributes and Shelf Life during Cold **Storage in Cherry Tomato**

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원예과학기술지 35권 3호에 게재된 논문의 인용문헌이 잘못 기재되어 있어 바로잡습니다.	
변경 전 (Before correction)	변경후(After correction)
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