

RELATED CROP PUBLICATIONS

BLACKBERRY

Dubois, E., C. Agier, O. Traore, C. Hennechart, G. Merle, C. Cruciere, and H. Laveran. 2002. Modified concentration method for the detection of enteric viruses on fruits and vegetables by reverse transcriptase-polymerase chain reaction or cell culture. *J. Food Prot.* 65:1962-1969.

BLACKCURRENT

Dubois, E., C. Agier, O. Traore, C. Hennechart, G. Merle, C. Cruciere, and H. Laveran. 2002. Modified concentration method for the detection of enteric viruses on fruits and vegetables by reverse transcriptase-polymerase chain reaction or cell culture. *J. Food Prot.* 65:1962-1969.

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PASSIONFRUIT

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