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(*citrus sinensis*)

(*Citrus unshiu*)

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$$CI = \frac{\sum(n_i \times i)}{N}$$

$n_i$  (Chilling injury) CI

$i$   $i$

-

N.

.(Cond)

.(HWT)

.( )

.(HWT+Cond)

/

.(HWT+CaCl<sub>2</sub>)

.( )

.(WT+ CaCl<sub>2</sub>)

(Control)

(C<sub>1</sub>)

.(C<sub>2</sub>)

.( )

$$\frac{C_1}{EC_2} \times 100$$

.( )

pH= /

2 . *Penicilium digitatum*

3 . *penicellium italicum*

4 . *Brown rot*

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1 . Hot Water Treatment

MSTATC SAS

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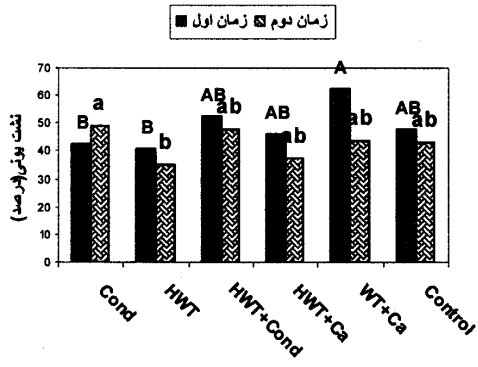
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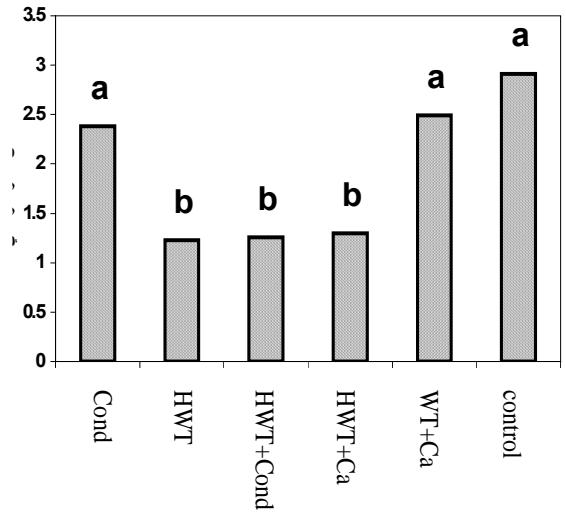
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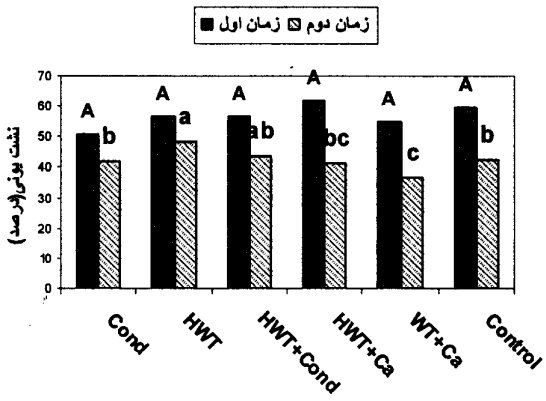


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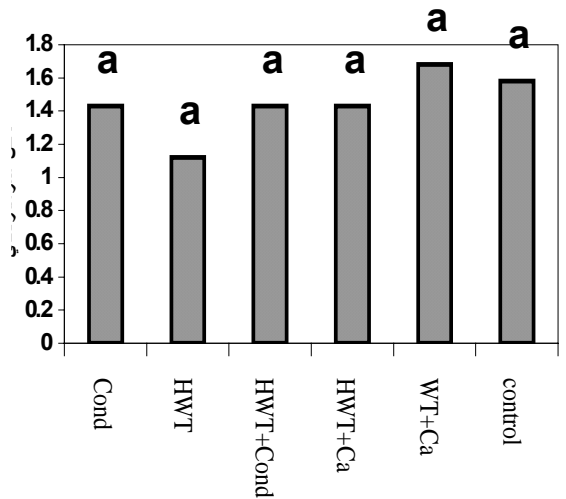
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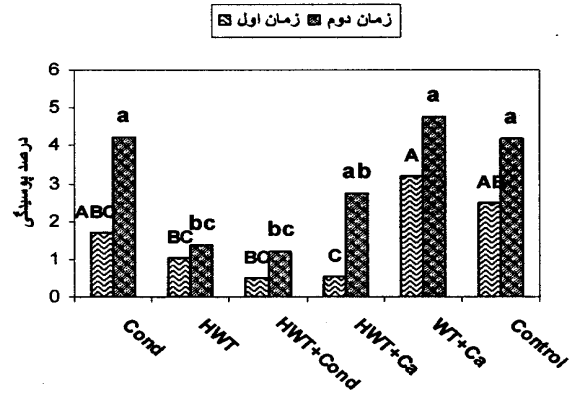
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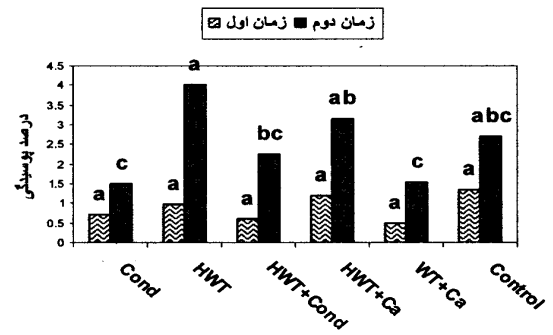
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- 2 . Methyl Jasmonate (MeJA)
- 3 . Methyl Salicylate (MeSA)
- 4 . Ethylene Forming Enzyme (EFE)

#### 1 . Cellular Compartmentalization

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## 1 . Pectin Esterase

Control	WT+ CaCl <sub>2</sub>	HWT+CaCl <sub>2</sub>	HWT+ Cond	HWT	Cond	
c /	a /	ab /	b /	a /	b /	
c /	c /	ab /	bc /	a /	bc /	(%)
bc /	c /	ab /	ab /	a /	a /	(%)
a /	a /	b /	ab /	b /	ab /	
						%
						*

Control	WT+ CaCl <sub>2</sub>	HWT+CaCl <sub>2</sub>	HWT+ Cond	HWT	Cond	
b /	a /	a /	ab /	a /	ab /	
C ./	ab /	bc /	b /	a /	c /	(%)
a /	a	ab /	c /	c /	b /	(%)
bc /	bc /	b /	bc /	c /	a /	
						%
						*

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