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(*citrus sinensis*)

(*Citrus unshiu*)

2 . Satsuma

e-mail: Mahmoodgh2000@yahoo.com

1 . Thompson Navel

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

n_i (Chilling injury) CI
 i . i

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 -
 N.

.(Cond)

.(HWT)

.()

.(HWT+Cond)

/
 .(HWT+CaCl₂)

.()

.(WT+ CaCl₂)

(Control)

(C₁)

.(C₂)

.()

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

.() pH= /

2 . *Penicilium digitatum*

3 . *penicellium italicum*

4 . *Brown rot*

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MSTATC SAS

Excel

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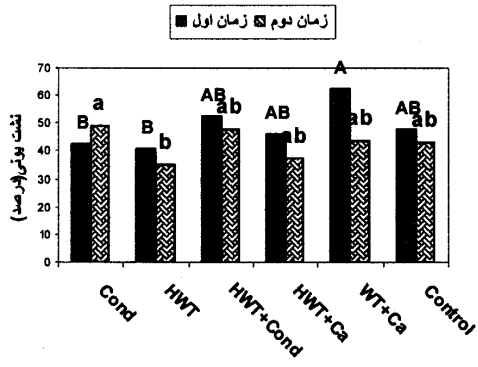
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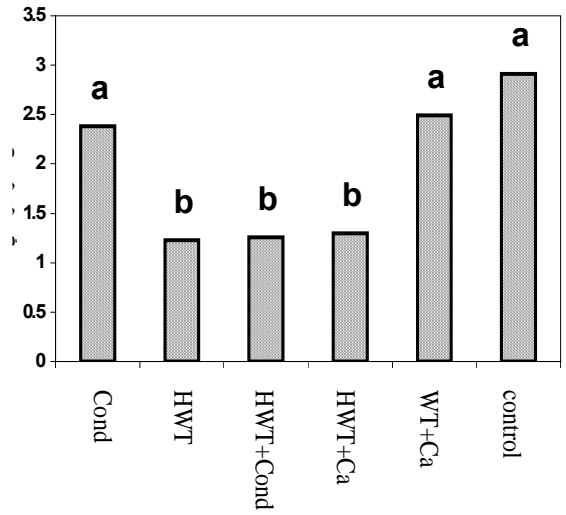
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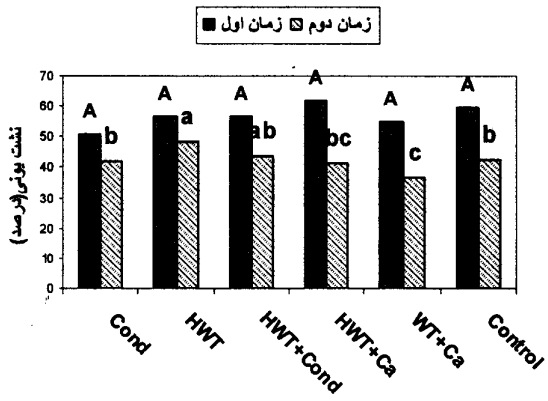


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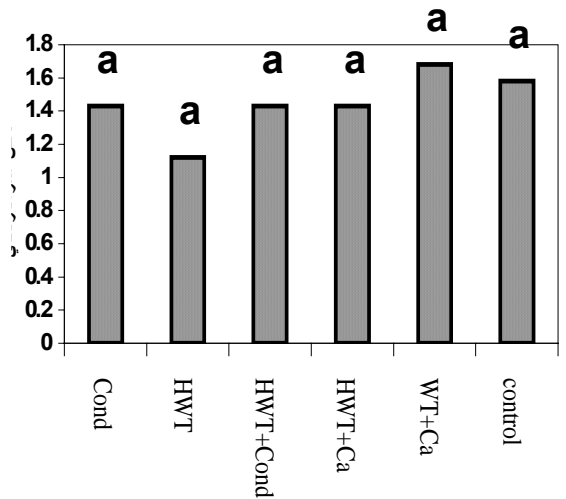
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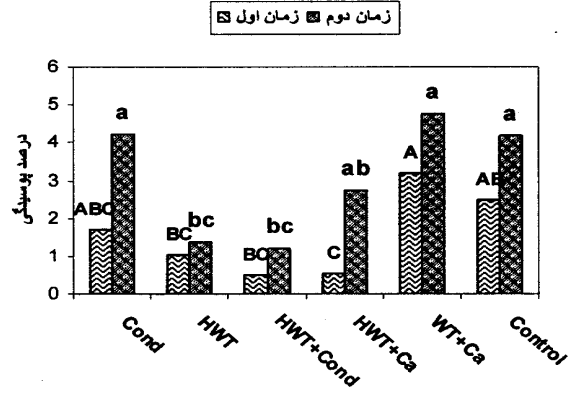
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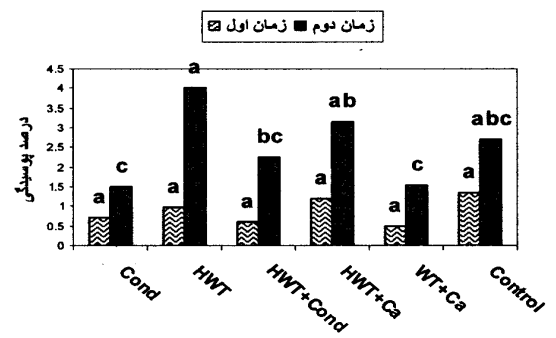
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- 2 . Methyl Jasmonate (MeJA)
- 3 . Methyl Salicylate (MeSA)
- 4 . Ethylene Forming Enzyme (EFE)

1 . Cellular Compartmentalization

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1 . Pectin Esterase

Control	WT+ CaCl ₂	HWT+CaCl ₂	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 ₂	HWT+CaCl ₂	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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