

Elenco delle pubblicazioni del dott. Massimiliano RENNA

Pubblicazioni su rivista e atti di convegno

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- 54) DE CILLIS, F., LEONI, B., MASSARO, M., RENNA, M., SANTAMARIA, P., 2019. Yield and Quality of Faba Bean (*Vicia faba* L. var. *major*) Genotypes as a Vegetable for Fresh Consumption: A Comparison between Italian Landraces and Commercial Varieties. *Agriculture*, 9, 253.
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Curatele e Monografie

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2) BIANCO V.V., RENNA M., SANTAMARIA P., 2018. Ortaggi liberati. Dieci prodotti straordinari della biodiversità pugliese. Università degli Studi di Bari Aldo Moro, Bari, Italy, pp. 168. ISBN: 978-88-6629-028-5

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Capitoli di libro

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