

**QUALITY GRADING OF SOME LOCALLY MANUFACTURED
DAIRY PRODUCTS**

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Presented to the Graduate School
Faculty of Veterinary Medicine, Alexandria University

In Partial fulfillment of the
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In

Milk Hygiene

By

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2009

التدرج النوعي لبعض منتجات الألبان المصنعة محلياً

رسالة علمية

مقدمة إلى الدراسات العليا بكلية الطب البيطرى - جامعة الإسكندرية
إستيفاء للدراسات المقررة للحصول على درجة

الماجستير فى العلوم الطبية البيطرية

فى

الرقابة الصحية على الألبان و منتجاتها

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