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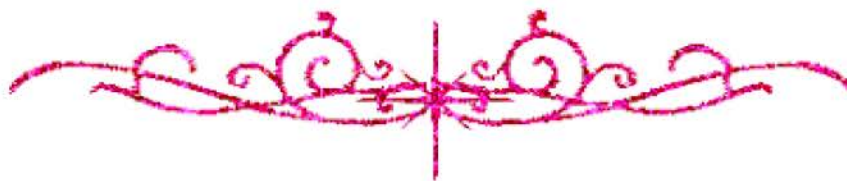
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شبكة المعلومات الجامعية



شبكة المعلومات الجامعية التوثيق الالكتروني والميكروفيلم



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جامعة عين شمس

التوثيق الإلكتروني والميكروفيلم

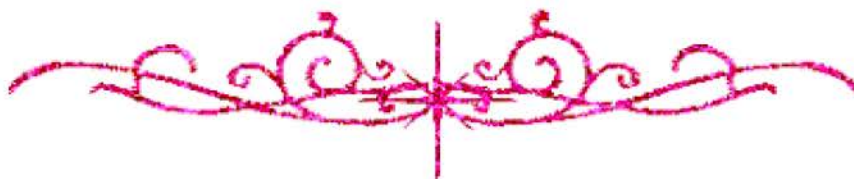
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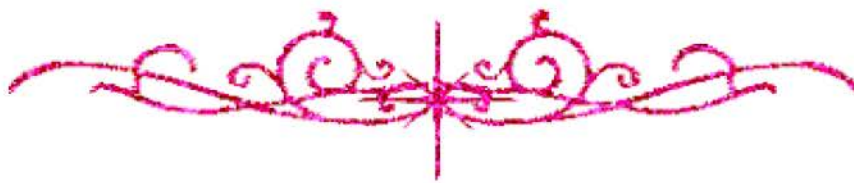
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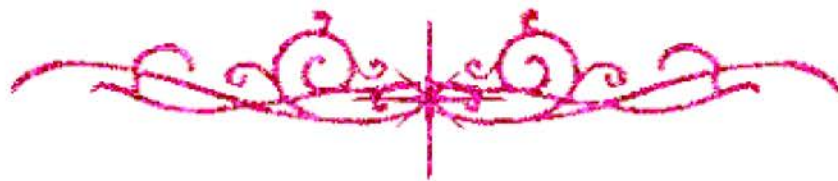
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بالرسالة صفحات لم ترد بالأصل



STUDIES ON PICKLING OF TABLE OLIVES

By

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B.Sc. (Food science and Technology), Mansoura Univ., 1990

**A Thesis Submitted in Partial Fulfillment
of
the requirements for the degree of
Master of Science**

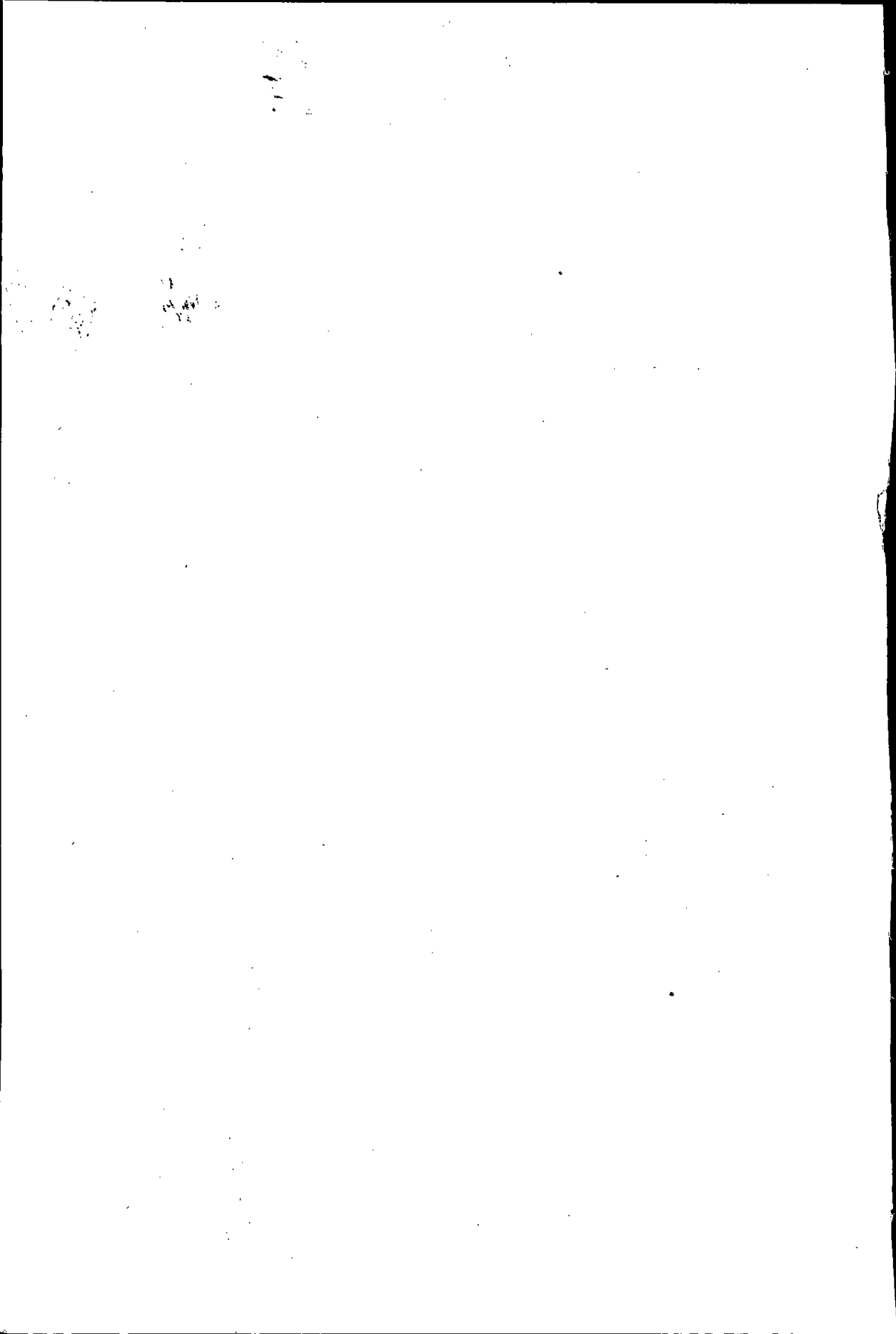
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APPROVAL SHEET

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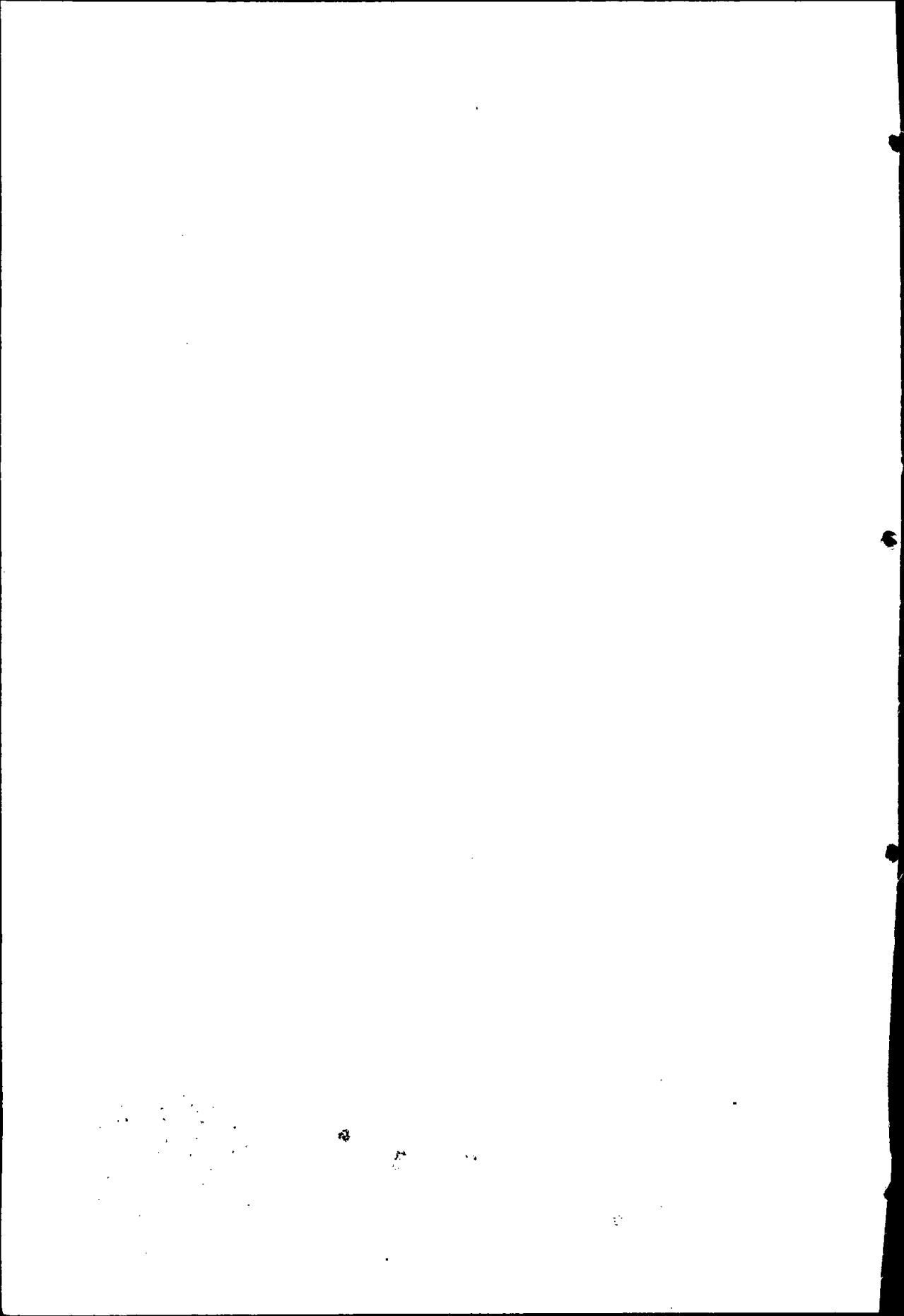
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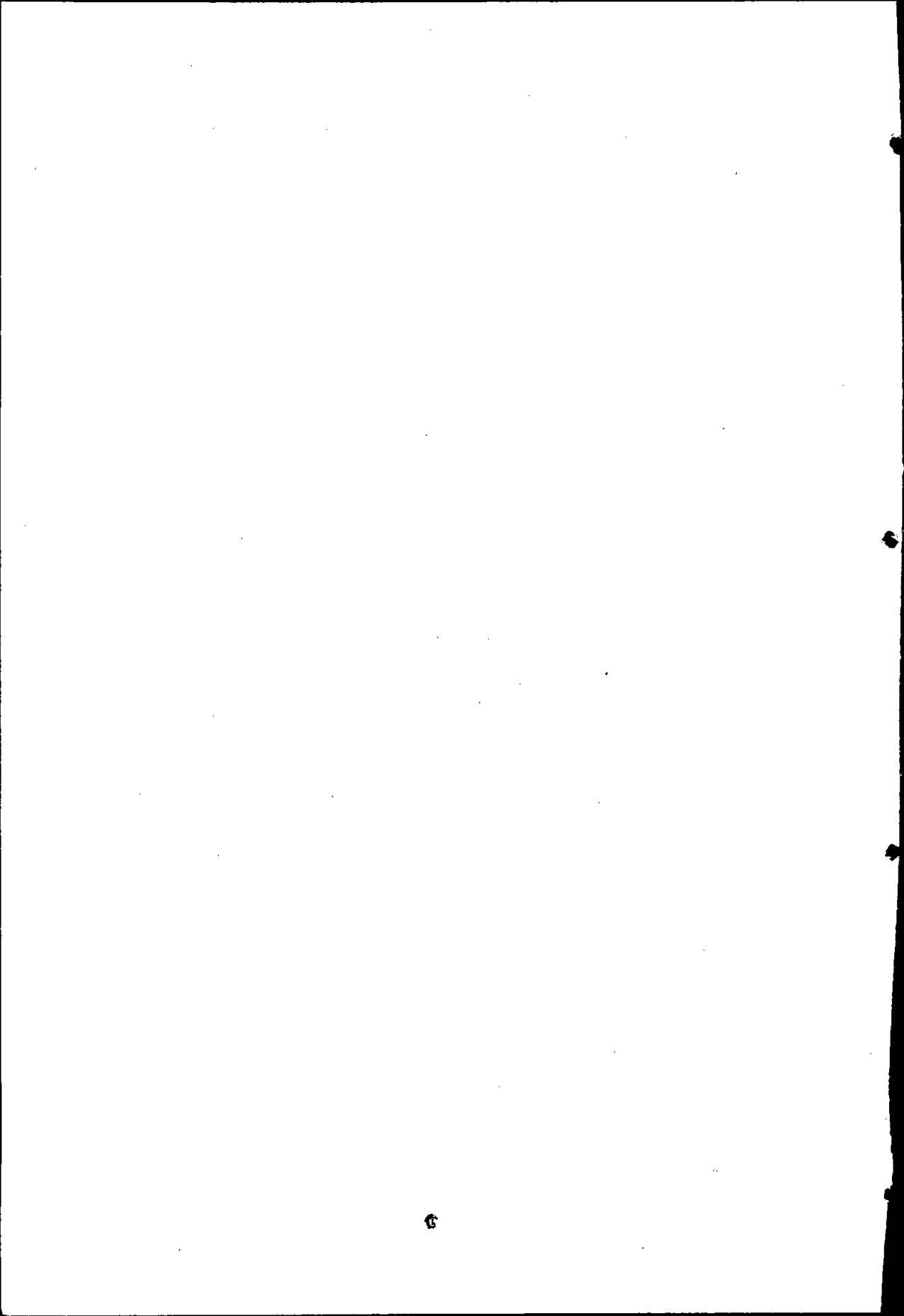
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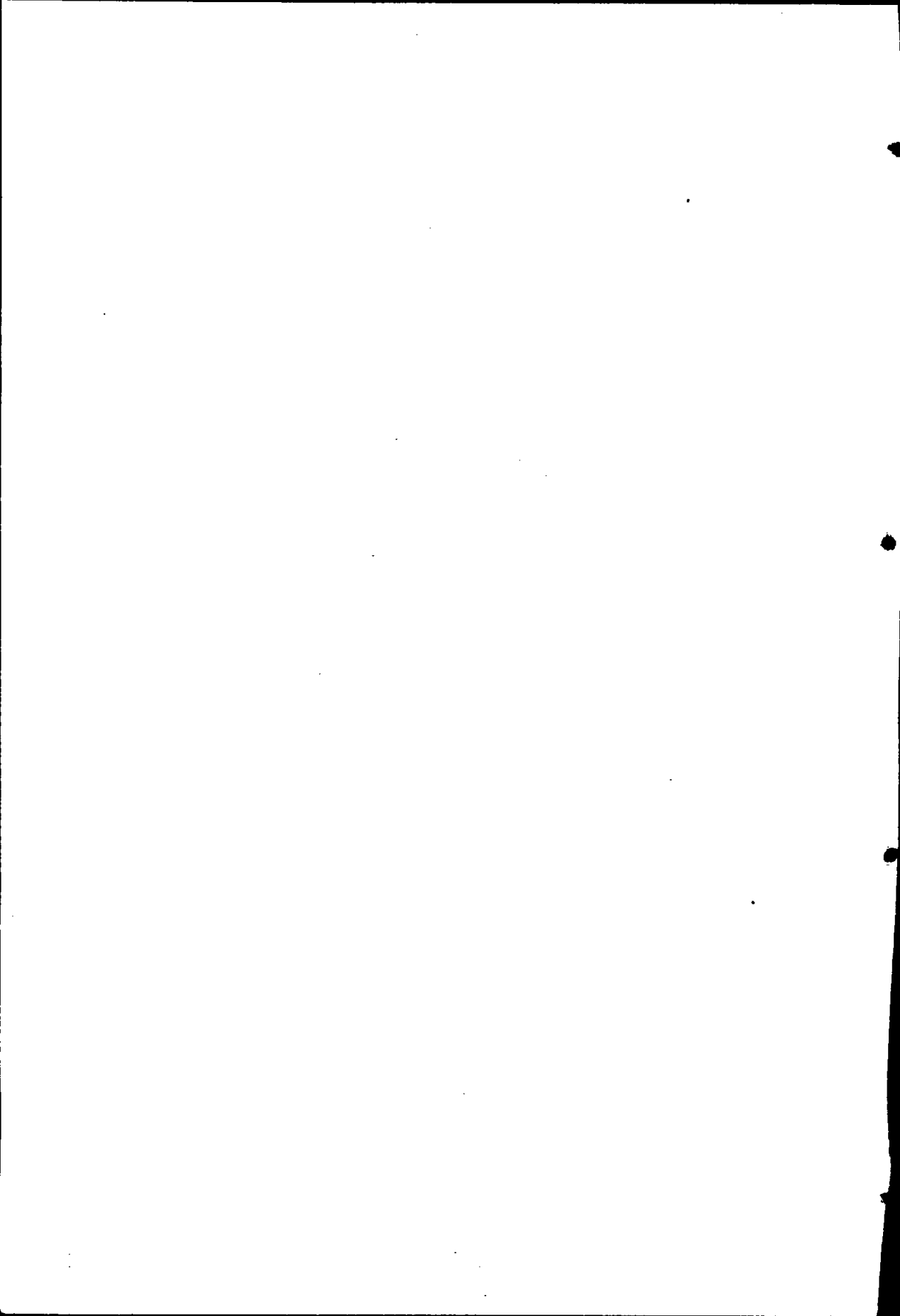
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