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شبكة المعلومات الجامعية التوثيق الالكتروني والميكروفيلم



شبكة المعلومات الجامعية

جامعة عين شمس

التوثيق الالكتروني والميكرو فيلم

قسم

نقسم بالله العظيم أن المادة التي تم توثيقها وتسجيلها
على هذه الأفلام قد أعدت دون أية تغيرات



يجب أن

تحفظ هذه الأفلام بعيدا عن الغبار

في درجة حرارة من 15-25 مئوية ورطوبة نسبية من 20-40%

To be Kept away from Dust in Dry Cool place of
15-25- c and relative humidity 20-40%

الله



"وقل رب زدني علماً"

صلى الله عليه وسلم
العظيم

**Application of Hazard Analysis
Critical Control Point System
in Dairy Industry**

Thesis

*Submitted to The High Institute of Public Health
in partial fulfillment of the requirements for the
Degree of Doctor of Public Health Sciences
(Food Hygiene and Control)*

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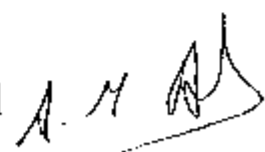


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Dedicated to

My Wife

My Daughter Rania

and My Son Ahmed



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for
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