



شبكة المعلومات الجامعية

بِسْمِ اللَّهِ الرَّحْمَنِ الرَّحِيمِ





شبكة المعلومات الجامعية



شبكة المعلومات الجامعية

التوثيق الالكتروني والميكرو فيلم

جامعة عين شمس

التوثيق الالكتروني والميكروفيلم

قسم

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



يجب أن

تحفظ هذه الأفلام بعيداً عن الغبار

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

To be kept away from dust in dry cool place of
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بالرسالة صفحات

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Alexandria University
Faculty of Agriculture (Saba-Bacha)

EFFECT OF PROCESSING ON THE NUTRITIONAL PROPERTIES OF FISH PRODUCTS

BY

AYMAN MOHAMED ABO-ELYAZID

A thesis submitted in partial fulfillment of the requirements
governing the award of the degree of

**DOCTOR OF PHILOSOPHY OF AGRICULTURAL SCIENCES
(FOOD TECHNOLOGY)**

Department of Food Sciences

From

Alexandria University

2003



Alexandria University
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**In actual fact prayerful thank at first
to our merciful God who gives me
every thing I have**

To my Parents

To my son “ Ahmed “

To my wife

**I express my faithfulness
and Love Forever**

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