



**Determination Of The Microbiological Hazards And Critical Control Points During The Manufacture Of Frozen Vegetables For Developing Of Hazard Analysis And Critical Control Points (HACCPs)**

**THESIS**

**Submitted in partial Fulfillment for Master Science  
Degree in Microbiology**

**By**

**Mohamed Abd Elhakim Kelany Ali  
B.Sc. in Microbiology/Chemistry, 2004**

**Microbiology Department  
Faculty of Science  
Ain shams University  
2012**

بِسْمِ اللَّهِ الرَّحْمَنِ الرَّحِيمِ

قَالُوا  
سُبْحَانَكَ لَا  
عِلْمَ لَنَا إِلَّا  
مَا عَلَّمْتَنَا  
إِنَّكَ أَنْتَ  
الْعَلِيمُ  
الْحَكِيمُ  
صَدَقُ اللَّهُ الْعَظِيمُ

سورة البقرة

آية:

(32)

Approval Sheet

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# Acknowledgment

First and foremost my unlimited thanks to our God who guides and sustains.

This dissertation would not have possible without the guidance and the help of several individuals who in one way or another contributed and extended their valuable assistance in the preparation and completion of this study.

My utmost gratitude to Dr. Mohamed Abd Elmontaser abou Zeid Assistant Prof of Microbiology for his great guidance and help, whose sincerity and encouragement I never forget. Dr Fouad Helmy Eltahan Prof. of Microbiology has been inspiration as I hurdle all the obstacles in the completion this research work. Grateful thanks to Dr. Sherif Mohamed Zaki Assistant Prof of Microbiology for his enthusiastic guidance and his continuous supervision made this work possible.

Special deep thanks also to Dr Mohamed Mostafa Abd Elrazik Ass. Prof of Food science for his valuable assistance.

## Dedication

I would like to dedicate this work and extend my unlimited deep thanks to my parents, sisters and my fiancée for their encouragement, cooperation and sincere help and support.

Great thanks to all of my colleagues for valuable assistance.

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