

**CHEMICAL AND MICROBIOLOGICAL STUDIES
ON SOME FISH SPECIES**

BY

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THESIS

**Submitted in Partial Fulfillment of
The Requirements for the Degree of
Master of Science in Home Economics**

(NUTRITION AND FOOD CHEMISTRY)

DEPARTMENT OF NUTRITION AND FOOD CHEMISTRY

WOMEN'S COLLEGE

AIN-SHAMS UNIVERSITY

1991

بسم الله الرحمن الرحيم

سبحانك لا علم لنا إلا ما علمتنا

إنك أنت العليم الحكيم
(سورة البقرة آية ٣٢)



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ACKNOWLEDGEMENT

FIRST, MY GREATEST THANKS TO GOD.

I should like to express my sincere gratitude and deep thanks to Prof. Dr. Mohamed Fahmy Saddik Professor of Food Microbiology, Nutrition Institute Ministry of Health not only for suggesting the work, but also for his, advice and supervision.

The author wishes also to express her thanks to Dr. Tahany El-Sayed Khlolief, Assistant Professor of Biochemistry, University College for Women, Ain-Shams University, for her intensive supervision, continuous encouragement, valuable criticism and revision of this work.

My thanks are also extended to staff members of Oceanographic and Fisheries Research Centre Al-Ghardaqa, Red Sea, for providing me with the experimental and other facilities, as well as for their continuous encouragement.

My best gratitude to my family for their encouragement and support.

Finally thanks are also due to Mr. Salah Zaghloul Computer Unit, Nutrition Institute for his advanced typing and printing of this thesis.

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