



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 بـالله 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
15 – 25c and relative humidity 20-40 %



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بعض الوثائق الأصلية تالفة



شبكة المعلومات الجامعية



بالرسالة صفحات

لم ترد بالأصل

CRITERIA FOR EVALUATION OF LOCALLY MANUFACTURED DAIRY PRODUCTS

B1. VSE

A Thesis Presented

By

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To

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UNDER THE SUPERVISION OF

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بسم الله الرحمن الرحيم

قرار لجنة الحكم و المناقشة

قامت لجنة الحكم و المناقشة بفحص الرسالة و وجدت أنها قيمة إذ اشتملت على بحوث هادفة و تناولت مواضيع لها أهميتها فى مجال صحة الأغذية كما قامت اللجنة بمناقشة الباحث مناقشة مستفيضة و وجدت انه ملم إماماً كاملاً بكل ما جاء فيها.

لذلك

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(و المشرفة على الرسالة)

To
My Parents,
My Wife,
and My Kids
Yehia & Omnia



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*First Of All My Deepest Thanks To Our Merciful GOD, Who Give Me
Everything I Have*

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