

بسم الله الرحمن الرحيم



شبكة المعلومات الجامعية التوثيق الالكتروني والميكروفيلم



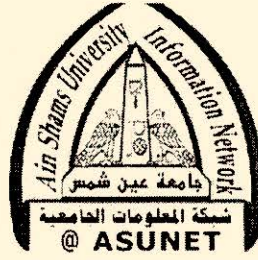
شبكة المعلومات الجامعية

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 ١٥-٢٥ مئوية ورطوبة نسبية من ٢٠-٤٠%

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

بعض الوثائق الأصلية تالفة

بالرسالة صفحات لم

نترد بالاصل

Ain Shams University Information Network
جامعة عين شمس

شبكة المعلومات الجامعية
@ ASUNET

**QUALITY ASSESSMENT
OF
PROCESSED CHEESE AT LOCAL MARKETS**

637,3

A thesis

Presented to the Graduate School
Faculty of Veterinary Medicine, Alexandria University

In partial fulfillment of the
Requirements for the degree

Of

Master of Veterinary Sciences

In

Milk Hygiene

By

Eman Omar Mohammed Hassan

1122

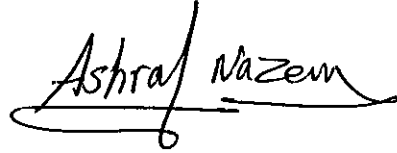
2010

بِسْمِ اللَّهِ الرَّحْمَنِ الرَّحِيمِ
وَقُلْ رَبِّ زِدْنِي عِلْمًا

صدق الله العظيم
سورة طه : الآية رقم 114

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Quality Assessment of Processed Cheese at Local Markets

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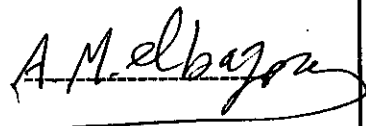
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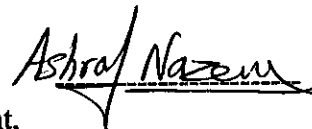
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1 / 8 / 2010

DEDICATION

DEDICATION

I dedicate this work to the soul of my father, General. Omar Mohammed Hassan, To him I owe a great deal of what I am and I would like to express my sincere thanks to what he had done to me throughout my whole life,

I also dedicate this work to my great mother, Fayka Mostafa Habib, To her I owe a great deal of what I am and I would like to express my sincere thanks to what she had done to me throughout my whole life, her support, encouragement, kindness, patience, generous help. Thanking her is never enough.

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