

Ain Shams University
Faculty of Education
Department of Chemistry

**"Studies on the Effect of Thermal and Radiation
Treatments Using Microwave
and γ -Irradiation on the Volatile Oil Components and
Antioxidant Activity of Some Herbs and Spices"**

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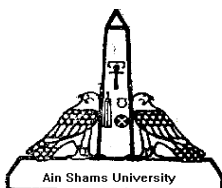
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Approval Sheet

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