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شبكة المعلومات الجامعية

# جامعة عين شمس

التوثيق الالكتروني والميكرو فيلم

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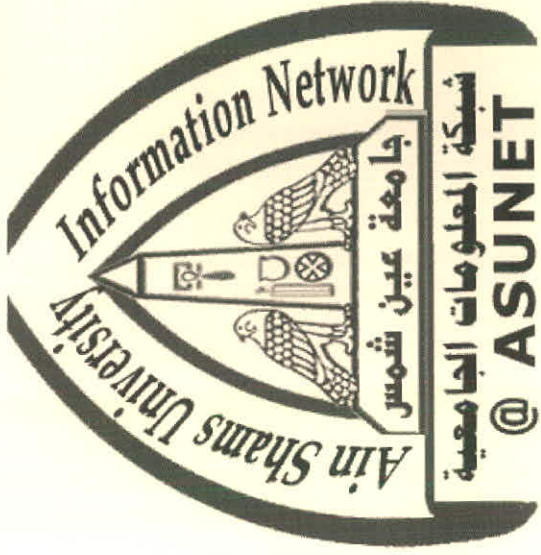


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# شبكة المعلومات الجامعية التوثيق الالكتروني والميكرو فيلم

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يصعب قراءة بعض الوثائق

# **CHEMICAL AND TECHNOLOGICAL STUDIES ON CONE BRAN**

By

*Mahmoud Ahmed El-Mimi*

B. Sc. Agric. (Food Technology), Tanta Univ., 1977

THESIS

Submitted in Partial Fulfillment of the  
Requirements for the Degree of

Master of Science

In

Agricultural Sciences  
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# Dedication

To the Memory of My Father  
To My Wife  
To my daughters and son  
Manal, Mohamed, Mona

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