



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 بلله العظيم أن المادة التي تم توثيقها وتسجيلها  
علي هذه الأفلام قد اعدت 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



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بالرسالة صفحات

لم ترد بالأصل



Cairo University  
Institute of African Research and Studies  
Dep. of Natural Resources.

B.I.V.S.

# **BIOCHEMICAL STUDIES ON EXTRACTS OF SOME EGYPTIAN AND SOUTH AFRICAN SPICES**

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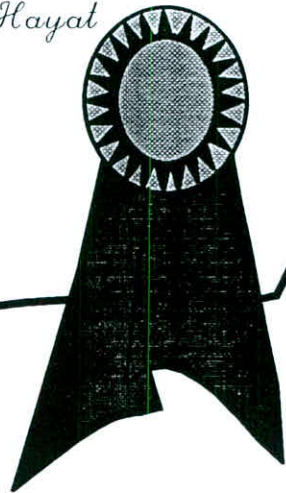
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## *Dedication*

*My deepest thanks and  
gratefulness to the late of my  
father, thanks to my family  
especially my mother, sisters and  
brothers who helped and offered  
their continuous encouragement  
through the present study.*

*I wish also to express my thanks  
to every body helped me to achieve  
this work and every body I love.*

*Hayat*





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