



Chemical Studies for New Local Sources to be used for Leather Fat Liquoring as Alternative for Imported Liquor

A Thesis Submitted for the Degree of Doctor of Philosophy of Science in Chemistry

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الى كل المخلصين
المتطوعين دائما الى مكارم الأخلاق
الذين يحيون بقيم الحب والعدل والخير.

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Aim of the work

The goal of this search is to use local sources for producing leather fat liquors used in leather industry. Therefore, we aimed to find cheap and economic local fatty matter which can be chemically treated and emulsified in water to be used as leather fat liquoring agent alternative for the imported fat liquors. In addition to, the research focused on suitable methods for emulsifying the treated fat in aqueous phase with a great stability in different conditions of application for leather industry.

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