



شبكة المعلومات الجامعية

بِسْمِ اللَّهِ الرَّحْمَنِ الرَّحِيمِ





شبكة المعلومات الجامعية



شبكة المعلومات الجامعية

التوثيق الالكتروني والميكرو فيلم

جامعة عين شمس

التوثيق الالكتروني والميكروفيلم



نقسم بالله العظيم أن المادة التي تم توثيقها وتسجيلها
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بعض الوثائق الأصلية تالفة



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بالرسالة صفحات

لم ترد بالأصل

B 199A

STUDIES ON THE EVALUATION

OF SOME FORTIFIED FOODS

WITH ZINC

By

ABD EL-MONEIM SAMY HASHISH

Assistant Lecturer, Nutrition and Food Science,
Home Economics Faculty, Menoufia University (1994)

Diploma of High Studies Major of Hospitals and
Institutions Dietetics., Home Economics Faculty,
Menoufia University (1995)

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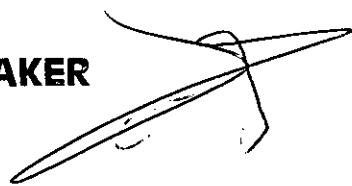
UNDER THE SUPERVISION OF:-

* **Prof. Dr. MOHAMED FAHMI SADIEK**



Head of food Hygiene Dept.
Nutrition Institute - Cairo

* **Prof. Dr. AHMED MOHAMED HASSAN SHAKER**



Prof. of Food Science
Nutrition Institute - Cairo

* **Dr. SHERIF SABRY RAGAB**



Lecturer of Nutrition and food Science
Faculty of Home Economic
Menoufia Univerity

Said

1998



APPROVAL SHEET

Title OF Thesis : *Studies on the evaluation of
some fortified foods with zinc.*

Degree : M.Sc. Degree of Nutrition and
food Science.

Name OF Student : *Abd El-Moneim Samy Hashish.*

This thesis has been approved by:-

Prof. Dr. *El Bedawy*

Prof. Dr. *E. H. Rahma*

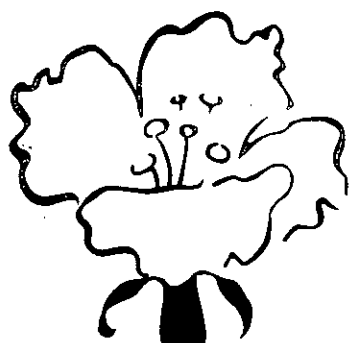
Prof. Dr. *A. S. Haker*

Prof. Dr. *Fah S*

..... **Committee in charge**



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