



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
على هذه الأفلام قد أعدت 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

B9E44

**CHEMICAL AND TECHNOLOGICAL STUDIES ON
THE PRODUCTION OF MUSHROOM AND THE
POSIBILITY OF PROCESSING SOME PRODUCTS**

By

KADRY HAMED MOHAMED EL-WASEIF

A thesis submitted in partial fulfillment
of the requirements for the degree of

DOCTOR OF PHILOSOPHY

In

Agriculture Science

**Food Science Department
Faculty of Agriculture, Moshtohor
Zagazig University, Benha Branch**



2002



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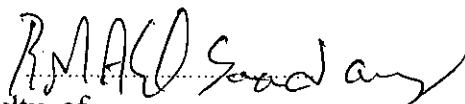
KADRY HAMED MOHAMED EL-WASEIF

B.Sc., Agriculture (Food Technology), Alexandria University, 1986

M.Sc., Agriculture (Food Technology), Cairo University, 1997

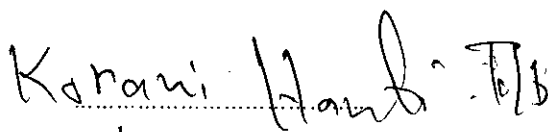
Under the Supervision of :

Prof. Dr. R.M.A. El-Saadany



Prof. Of Food Technology, Faculty of
Agriculture, Moshtohor, Zagazig
University (Benha Branch).

Ass. Prof. Dr. K.H. Tolba



Ass. Prof. Of Food Science and
Technology, Food Technology Research
Institute, Agriculture Research Center.

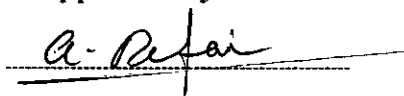
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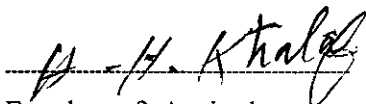
By
KADRY HAMED MOHAMED EL-WASEIF
B.Sc., Agriculture (Food Technology), Alexandria University, 1986
M.Sc., Agriculture (Food Technology), Cairo University, 1997

This thesis for the Ph.D. degree has been Approved by :

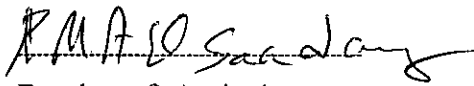
Prof. Dr. A.A. El-Refai


Prof. Of Food Technology, Faculty of Agriculture, and
Dean of Faculty of Specific Education, Menyat El-Nasr,
Mansoura University.

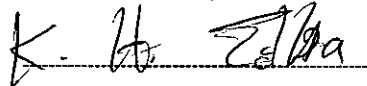
Prof. Dr. H.H.A. Khalaf


Prof. Of Food Technology, Faculty of Agriculture,
Moshtohor, Zagazig University (Benha Branch).

Prof. Dr. R.M.A. El-Saadany


Prof. Of Food Technology, Faculty of Agriculture,
Moshtohor, Zagazig University (Benha Branch).

Ass. Prof. Dr. K.H. Tolba


Ass. Prof. Of Food Science and Technology, Food
Technology Research Institute, Agricultural Research
Center.

Date of Examination: / /2002.

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