

بسم الله الرحمن الرحيم





شبكة المعلومات الجامعية التوثيق الالكتروني والميكرو فيلم



جامعة عين شمس

التوثيق الإلكتروني والميكروفيلم

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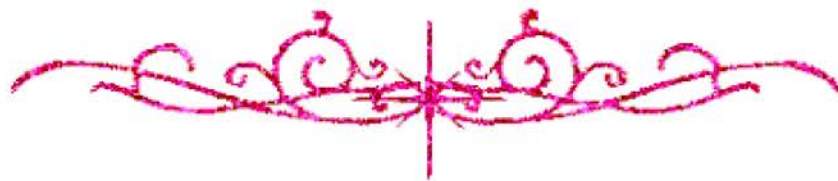
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PREPARATION AND UTILIZATION OF EXTRACTED
PROTEIN FROM CATTLE BONE IN FOODS.

BY

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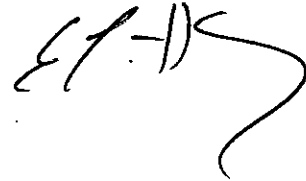
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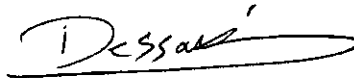
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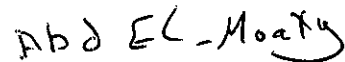


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INTRODUCTION