



شبكة المعلومات الجامعية

بِسْمِ اللَّهِ الرَّحْمَنِ الرَّحِيمِ





شبكة المعلومات الجامعية



شبكة المعلومات الجامعية

التوثيق الالكتروني والميكرو فيلم

جامعة عين شمس

التوثيق الالكتروني والميكرو فيلم

قسم

نقسم بالله 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

UTILIZATION OF WHEY POWDER IN MAKING Various INFANT FORMULAS

By

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B.Sc. fac. of Agric. at Tanta, Tanta Univ., 1997

Thesis

Submitted in Partial Fulfillment of the Requirement

for the Degree

of

MASTER OF SCIENCE

Agric. (Dairy science)

Food Sciences and Technology Department

Faculty of Agriculture at Tanta

Tanta University

2003

BN 190

Approval Sheet

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ACKNOWLEDGMENT

I wish to express my deepest gratitude to Prof. Dr. Mohamed El-Hawary Professor Daring and Head of the Food Science and Technology Department, Faculty of Agriculture, Tanta University for his supervision, sincere guidance, valuable and constructive criticism dispensable, efforts for achieving this study and reviewing the manuscript.

My sincere appreciation to Prof. Dr. Mohamed Amro Hamam Professor of Pediatrics, Faculty of Medicine, Tanta University for his supervision, highly appreciated efforts, continuous interest and precious guidance during this study.

I'm also grateful to Dr. Habib El-Sayed Mostafa, Assistant Prof. of Food Technology, Faculty of Agriculture, Tanta University for his supervision, useful guidance and encouragement during the course of this study.

Finally, I would like to thank all Staff Members in Food Science and Technology Department, Faculty of Agriculture at Tanta, Tanta University for their continuous encouragement and offering all facilities through this investigation.

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