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# جامعة عين شمس

التوثيق الالكتروني والميكروفيلم



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# يجب أن

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# UTILIZATION OF ARTICHOKE (CYNARA SCOLYMUS L.) SEEDS (ROMANIAN STRAIN) CULTIVATED IN EGYPT AS A NON-TRADITIONAL SOURCE OF EDIBLE OIL

 $\boldsymbol{B}$  y

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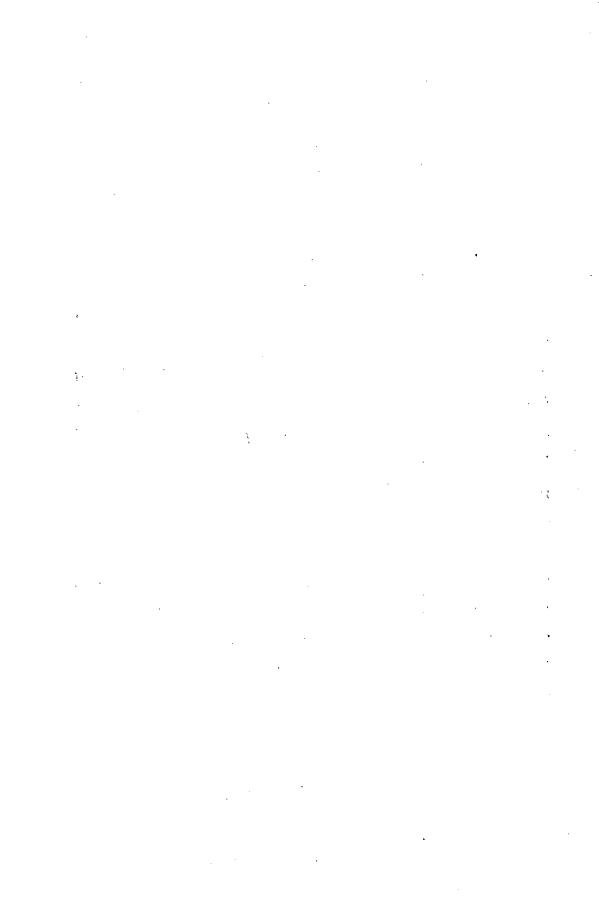
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#### **Thesis**

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#### In

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