



شبكة المعلومات الجامعية

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شبكة المعلومات الجامعية

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شبكة المعلومات الجامعية التوثيق الالكتروني والميكروفيلم



شبكة المعلومات الجامعية

جامعة عين شمس

التوثيق الالكتروني والميكرو فيلم

قسم

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بالرسالة صفحات لم ترد بالاصل



Faculty of Home Economics
Depart. of Nutrition & Food Science

PRODUCTION AND EVALUATION OF SOME NATURAL PIGMENTS PRODUCED BY FUNGI

42.208

BY

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In
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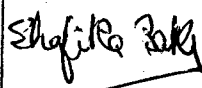
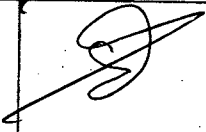
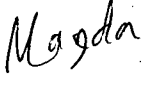
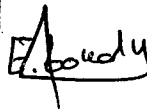
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