

**USING ENVIRONMENTAL TECHNIQUES AND
NATURAL PRODUCTS TO IMPROVE STORAGE
CONDITIONS OF GRAPES FOR EXPORT**

By

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B.Sc. Agric. Sci. (Agric. Eng.), Fac. Agric., Cairo Univ., 2003

M.Sc. Agric. Sci. (Agric. Eng.), Fac. Agric., Cairo Univ., 2008

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DEDICATION

I dedicate this work to whom my heart felt thanks; to my parents specially to my mother Nadia and my brothers Mustafa and Ramy for their patience, help and all the support they lovely offered along the period of my post-graduation.

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