



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



شبكة المعلومات الجامعية



بالرسالة صفحات
لم ترد بالأصل

**PRODUCTION AND EVALUATION OF LOW
DENSITY POLY ETHYLENE FILMS CONTAINING
ANTIMICROBIAL AGENTS**

BY

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B.Sc. Agric. Sci. (Agric. Production), Monoufia Univ., 1987

M.Sc. Agric. (Food Science and Technology), Monoufia Univ., 1994

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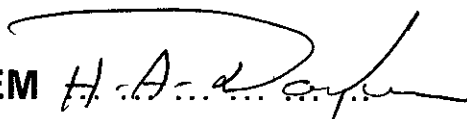
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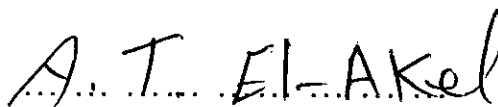
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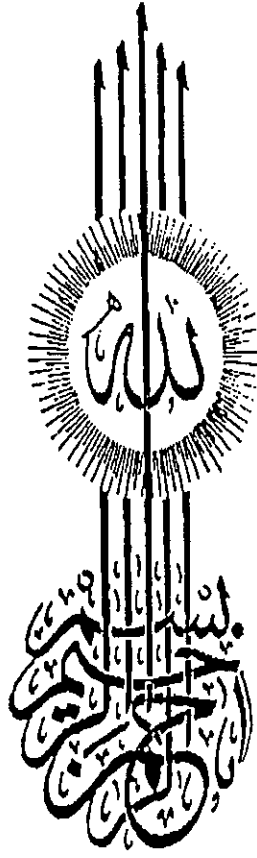


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2002



وَعَلَّمَكَ مَا لَمْ تَكُنْ تَعْلَمُ وَكَانَ فَضْلُ اللَّهِ عَلَيْكَ عَظِيمًا

صدق الله العظيم

سورة النساء الآية رقم (١١٣)



My greatest thankfulness and gratitude to the late of **my father**, thankfulness and gratitude to **my mother** for their valuable help and words will never be enough to express my thanks their efforts.

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