



شبكة المعلومات الجامعية

بسم الله الرحمن الرحيم



شبكة المعلومات الجامعية
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شبكة المعلومات الجامعية التوثيق الالكتروني والميكروفيلم



شبكة المعلومات الجامعية

جامعة عين شمس

التوثيق الالكتروني والميكروفيلم

قسم

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بالرسالة صفحات لم ترد بالاصل

**A STUDY OF THE COOKING QUALITY
AND NUTRITION COMPOSITION
OF DECORTICATED COOKED
FABA BEANS**

THESIS

Submitted to the High Institute of Public Health
in Partial Fulfilment of the Degree of
Master of Public Health Science
(Food Analysis)

BY

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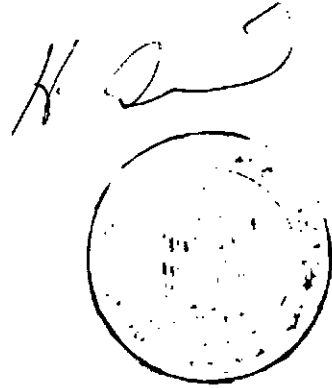
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Chapter I

INTRODUCTION