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Bacteriological quality of whole chicken broiler carcasses and cuts available in Giza governorate markets

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بِسْمِ اللَّهِ الرَّحْمَنِ الرَّحِيمِ

بِسْمِ اللَّهِ الرَّحْمَنِ الرَّحِيمِ

قَالُوا سُبْحَنَكَ لَا عِلْمَ لَنَا إِلَّا هَا
عَلَّمْتَنَا

إِنَّكَ أَنْتَ الْعَلِيمُ الْحَكِيمُ

صدق الله العظيم

Dedication

First of all,

*My gratitude and prayful to
Allah for giving me the power not
only to carry out this work but also
during my whole life*

Dedication

To my father and my mother

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