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شبكة المعلومات الجامعية

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شبكة المعلومات الجامعية التوثيق الالكتروني والميكروفيلم



شبكة المعلومات الجامعية

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Alexandria University
Faculty of Agric. (Saba-Basha)

**EFFECT OF SOME NATURAL ANTIMICROBIALS AND
ANTIOXIDANTS ON QUALITY AND SHELF-LIFE OF
LAMB MEAT**

2130

**A Thesis Submitted on Partial Fulfillment of the Requirements
Governing the Award of the Degree of
DOCTOR OF PHILOSOPHY IN AGRICULTURAL SCIENCES
(FOOD TECHNOLOGY)**

**Department of Food Sciences
FACULTY OF AGRICULTURE
(SABA BASHA)
UNIVERSITY OF ALEXANDRIA**

**BY
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2010





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For the Degree of

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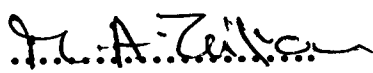
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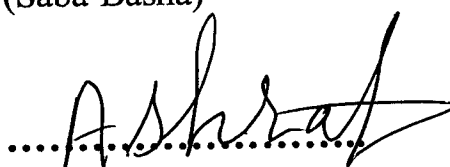
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