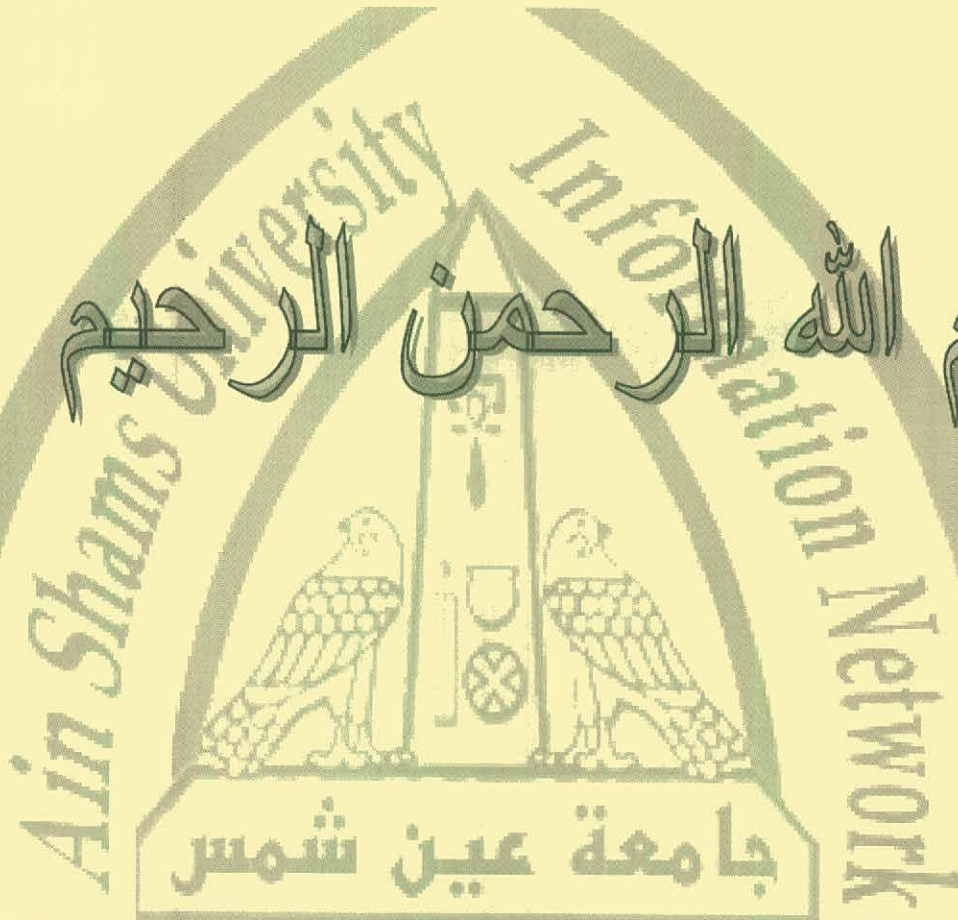




شبكة المعلومات الجامعية

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شبكة المعلومات الجامعية التوثيق الالكتروني والميكروفيلم



شبكة المعلومات الجامعية

جامعة عين شمس

التوثيق الالكتروني والميكروفيلم

قسم

نقسم بالله العظيم أن المادة التي تم توثيقها وتسجيلها
علي هذه الأفلام قد أعدت دون أية تغيرات



يجب أن

تحفظ هذه الأفلام بعيدا عن الغبار

في درجة حرارة من ١٥-٢٥ مئوية ورطوبة نسبية من ٢٠-٤٠%

To be Kept away from Dust in Dry Cool place of
15-25- c and relative humidity 20-40%

بعض الوثائق الأصلية تالفة

بالرسالة صفحات لم ترد بالاصل

٢٩٢٨



MINUFIYA UNIVERSITY

FACULTY OF AGRICULTURE

DEPARTMENT OF DAIRY SCIENCE
AND TECHNOLOGY

STUDIES ON SOFT CHEESE

Thesis Submitted in Partial Fulfillment

For the Degree of

Master of Science

In

Agricultural Science "Dairying"

By

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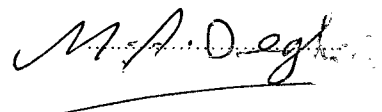
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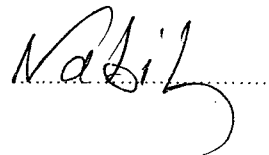
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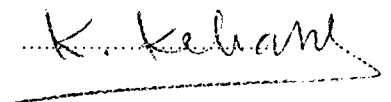
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