



شبكة المعلومات الجامعية

بِسْمِ اللَّهِ الرَّحْمَنِ الرَّحِيمِ





شبكة المعلومات الجامعية



شبكة المعلومات الجامعية

التوثيق الالكتروني والميكرو فيلم

جامعة عين شمس

التوثيق الالكتروني والميكروفيلم



نقسم بللّاه 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
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بعض الوثائق الأصلية تالفة



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بالرسالة صفحات

لم ترد بالأصل

**OCCURRENCE OF FAECAL COLIFORMS AND
ENTEROPATHOGENIC ESCHERICHIA COLI IN
SOFT CHEESE IN ALEXANDRIA**

B119A

Thesis Presented

By

Hanaa Hossiny Ahmed El-Mossalami

B.V.Sc., Fac. Vet. Med., Zagazig Univ. (1993)

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Department of Food Hygiene

Faculty of Veterinary Medicine

Alexandria University

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UNDER THE SUPERVISION OF

Prof. Dr. Ahlam A. EL-Leboudy

Professor of Milk Hygiene

Food Hygiene Department

Faculty of Veterinary Medicine

Alexandria University

Dr. Ali Abdou El-Ebeedy

Director of Animal Health Research Institute

Dokki, Cairo

Egypt

بسم الله الرحمن الرحيم

قرار لجنة الحكم والمناقشة

قامت لجنة الحكم والمناقشة بفحص الرسالة ووجدت أنها قيمة إذ اشتملت على بحوث هادفة وتناولت مواضيع لها أهميتها في مجال صحة الأغذية كما قامت اللجنة بمناقشة المقدمة مناقشة مستفيضة ووجدت أنها ملهمة الماماً كاملاً بكل ما جاء فيها.

لذلك

قررت اللجنة ترشيح السيدة ط.ب. /هناء حسيني أحمد سليم للحصول على درجة الماجستير في العلوم الطبية البيطرية (تخصص الرقابة الصحية على الألبان ومنتجاتها).

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(الأستاذ الدكتور عبد الله العشاوي)

أستاذ ورئيس قسم الرقابة الصحية على الأغذية
وعميد كلية الطب البيطري - جامعة المنصورة

(الأستاذ الدكتور عباس أمين أحمد)

أستاذ الرقابة الصحية على الألبان ومنتجاتها
كلية الطب البيطري - جامعة الإسكندرية

(الأستاذة الدكتورة أمال أمين الليثوي)

أستاذ الرقابة الصحية على الألبان ومنتجاتها
كلية الطب البيطري - جامعة الإسكندرية
(والمشرفة على الرسالة)

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To

My Parents and

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Introduction