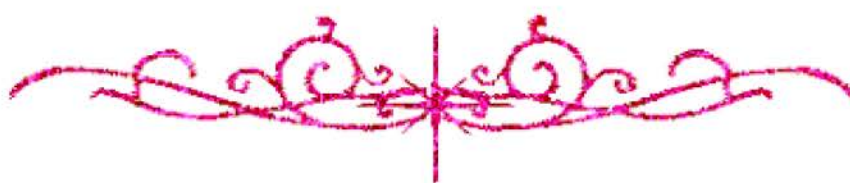


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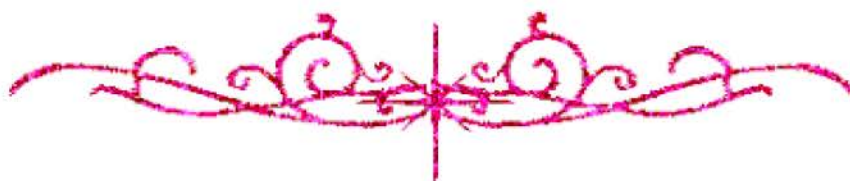
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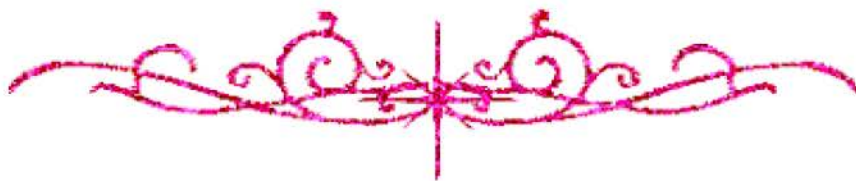
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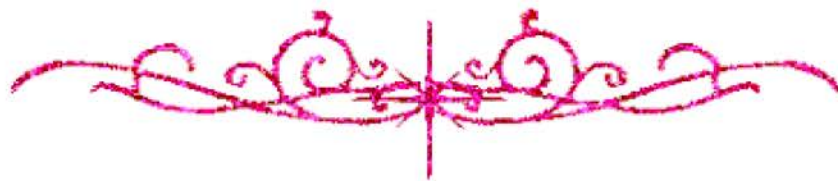
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Alexandria University
Faculty of Agriculture (Saba-Bacha)

B1910V

EFFECT OF ROASTING ON CHEMICAL COMPOSITION OF PEANUT AND SQUASH SEEDS

BY

SALEM ABDRAHA MAHMOUD BOUFARAJ

**A thesis submitted in partial fulfillment of the requirements
governing the award of the degree of**

**MASTER OF AGRICULTURAL SCIENCES
(FOOD TECHNOLOGY)**

Department of Food Science

From

Alexandria University

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Alexandria University
Faculty of Agric. (Saba-Bacha)

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Presented by

SALEM ABDRABA MAHMOUD BOUFARAJ

For the degree of
MASTER IN AGRICULTURAL SCIENCES
(Food Technology)

FOOD SCIENCE DEPARTMENT

Examiner's Committee:

Prof. Dr. Mohamed Mohamed M. Tabekha
Emeritus Prof. of Food Industries, Fac. of Agric.,
Mansoura University

Approved

M. M. Tabekha

Prof. Dr. Ahmed El-Sayed M. Abdallah
Prof. and Head of Food Science Department, Fac. of
Agric. Saba Bacha, Alex. University

A. M. Abdallah

Prof. Dr. Mohamed Abd El-Hamid Zeitoun
Prof. of Food Science, Fac. of Agric. Saba Bacha,
Alex. University

M. A. Zeitoun

Prof. Dr. Omar Mohamed Barbary
Prof. of Food Science, Fac. of Agric., Saba Bacha,
Alex. University

Omar Barbary

SUPERVISION'S COMMITTEE

Prof. Dr. Mohamed Abd El-Hamid Zeitoun

**Prof. of Food and Technology Sciences
Fac. of Agric., Saba-Bacha
Alexandria Univ.**

Prof. Dr. Omar Mohamed Barbary

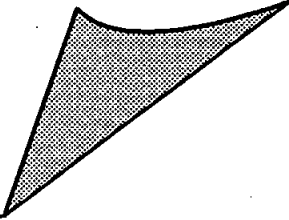
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DEDICATION

**To my dear father, my mother, my wife, my
children, my brothers and sisters**

To my family

**I dedicate this work with my
best heart wishes**



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