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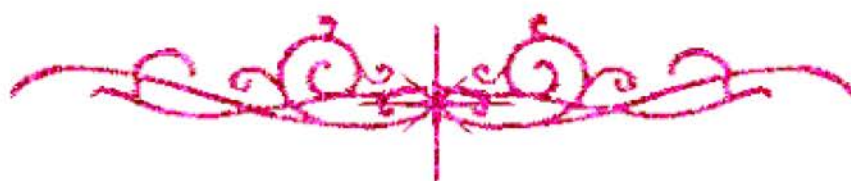
بسم الله الرحمن الرحيم



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شبكة المعلومات الجامعية التوثيق الالكتروني والميكرو فيلم



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جامعة عين شمس

التوثيق الإلكتروني والميكروفيلم

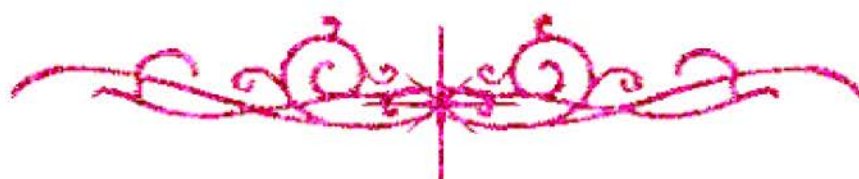
قسم

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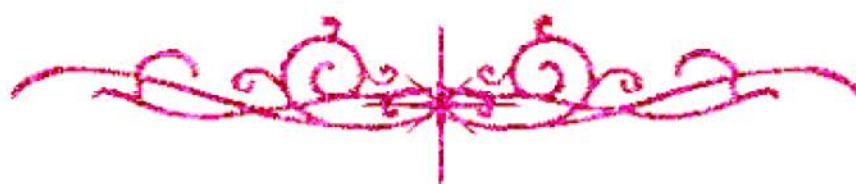
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شبكة المعلومات الجامعية



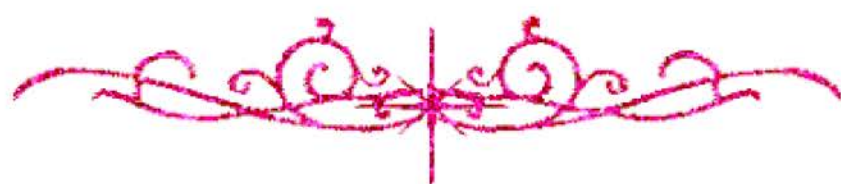
بعض الوثائق الأصلية تالفة



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بالرسالة صفحات
لم ترد بالأصل



Menoufia University
Faculty of Home economics
Dept. of Nutrition and Food Science

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TECHNOLOGICAL , CHEMICAL AND MICROBIOLOGICAL STUDIES ON SOYA BEAN BY-PRODUCT

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THESIS

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Dedication

to my parents

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ARBIC SUMMARY

LIST OF ABBREVIATIONS

APC	: Aerobic plate count.
APHA	: American public health association
CFU	: Colony forming units.
F.A.O.	: Food and Agriculture Organization.
G.D.R.	: Grams consumed of product to cover the daily requirements for adult man of protein.
ICMSF	: International commission on microbiological specifications for foods.
K.Cal	: Kilo Calories
MPN	: Most probable number.
PS/100	: Percent satisfaction of daily requirements of the adult man when 100 grams are consumed of product.
PREYP	: Phenol red and egg yolk polymyxin agar.
PER	: Protein efficiency ratio.
RDA	: Recommended dietary allowances.
T.N	: Total nitrogen.
UNU	: United Nation university.
W.H.O	: World Health Organization

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