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شبكة المعلومات الجامعية

بسم الله الرحمن الرحيم



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شبكة المعلومات الجامعية



شبكة المعلومات الجامعية التوثيق الالكتروني والميكروفيلم



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شبكة المعلومات الجامعية

جامعة عين شمس

التوثيق الإلكتروني والميكروفيلم

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CHARACTERISTICS OF PHYTASES AND ACID PHOSPHATASES EXTRACTED FROM DIFFERENT PLANT SOURCES

By

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B.Sc. Agric. Sci. (Food Sci. & Technol.) Assiut Univ. (1989)

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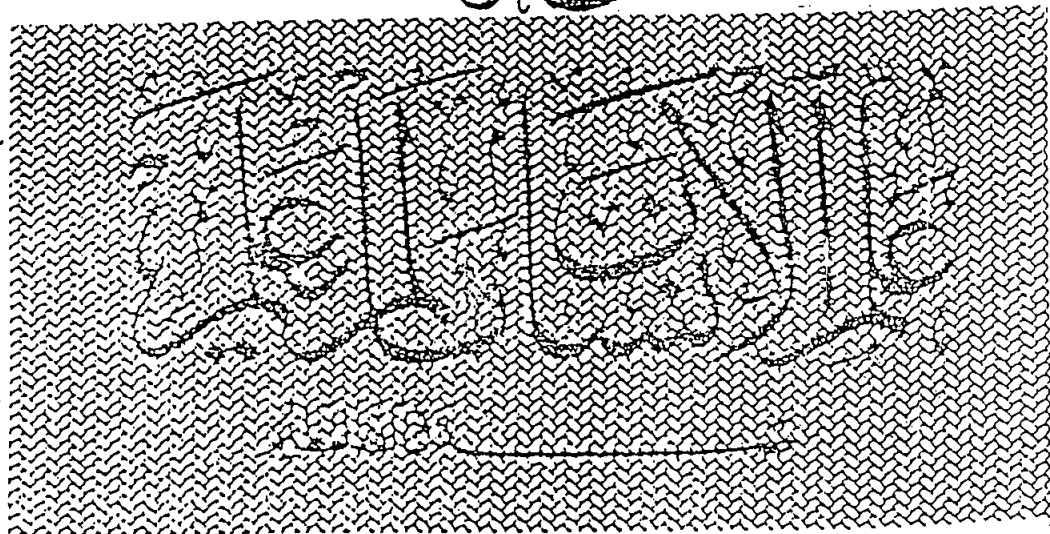
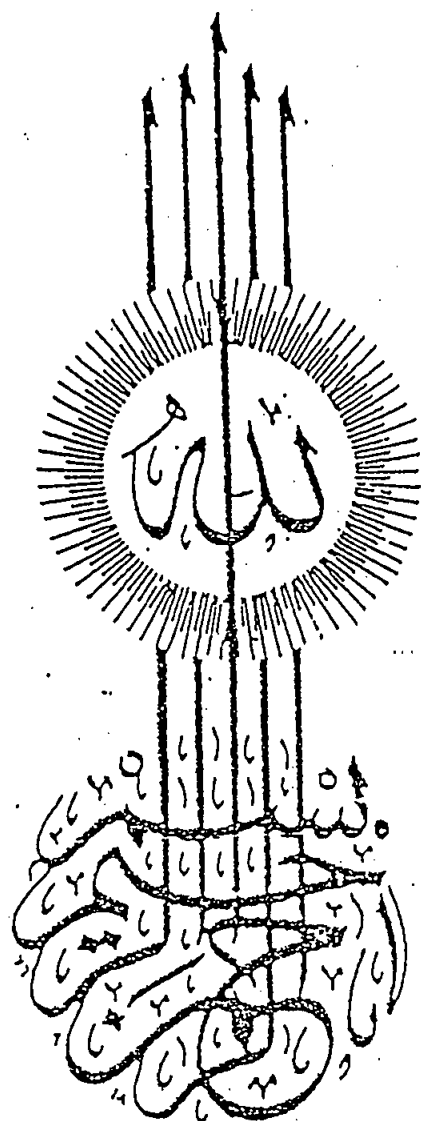
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B K V V o



بِسْمِ اللَّهِ الرَّحْمَنِ الرَّحِيمِ

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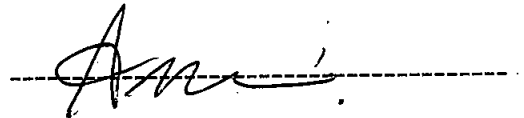
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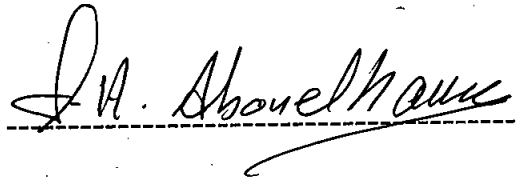
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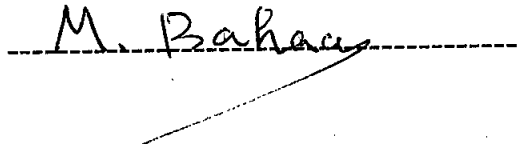
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