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Chemical, Technological And Nutritional Studies On Chevron Meat Supplemented with Linseed And Some of its Products.

By

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A Thesis

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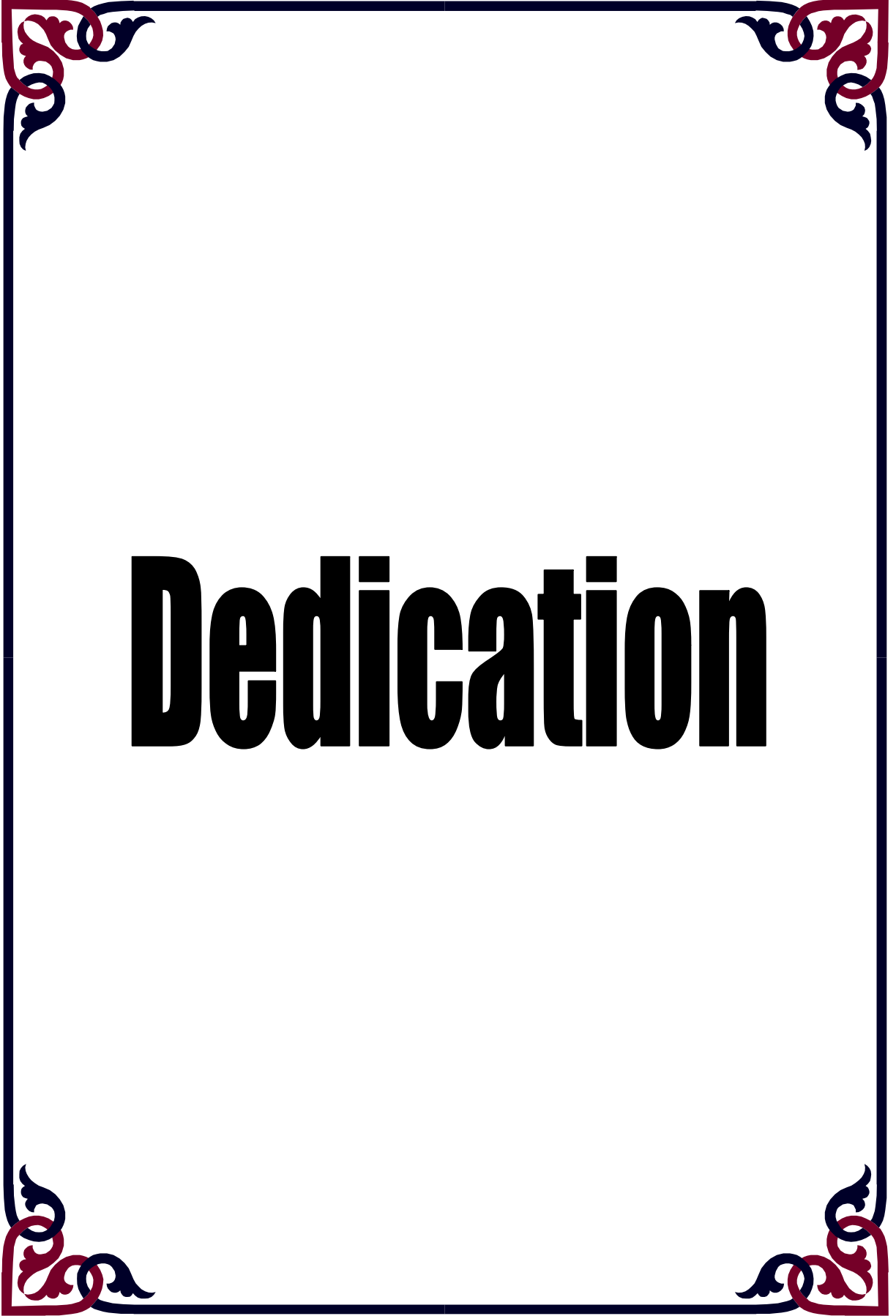
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Dedication

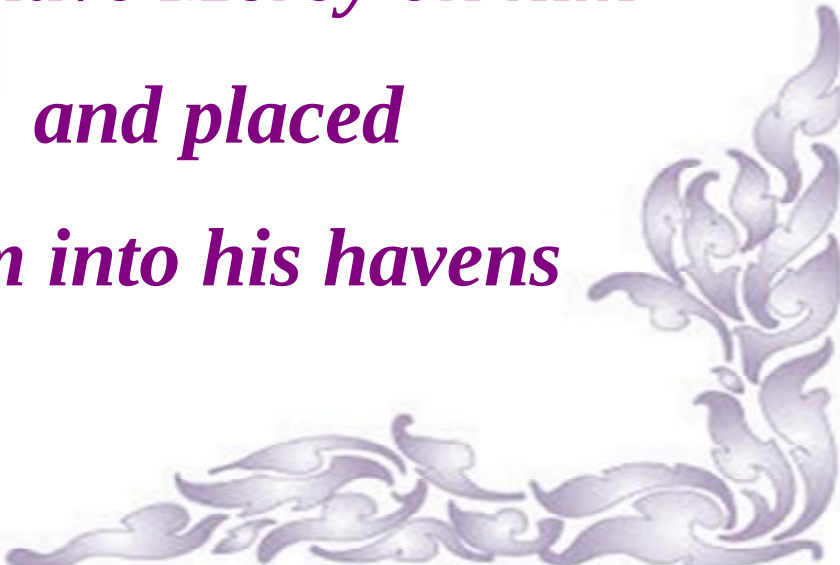


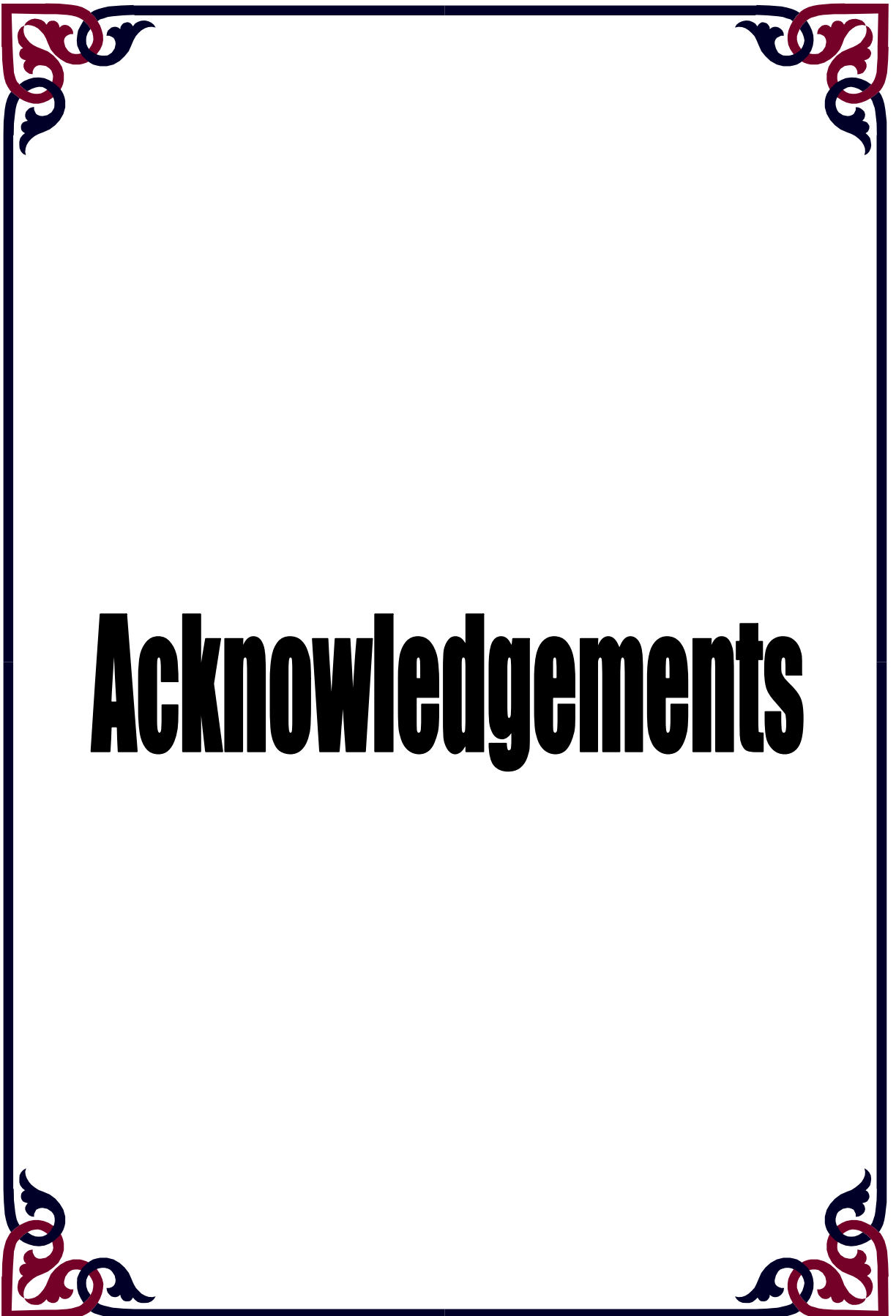
Dedication

***Dedicate this thesis to
The spirit of my godfather***

***Professor
Mohamed Kamal Youssef***

***God have Mercy on him
and placed
him into his havens***





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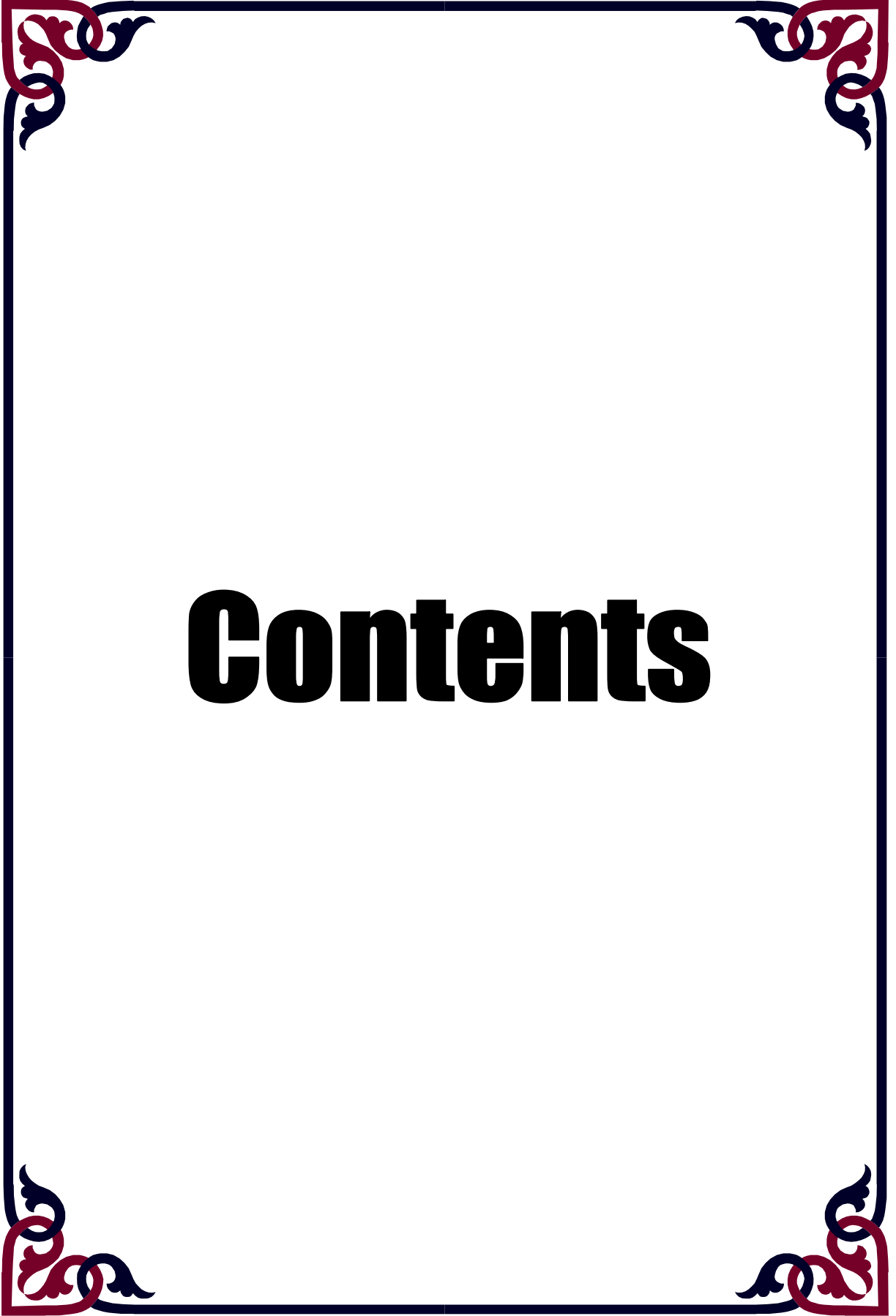
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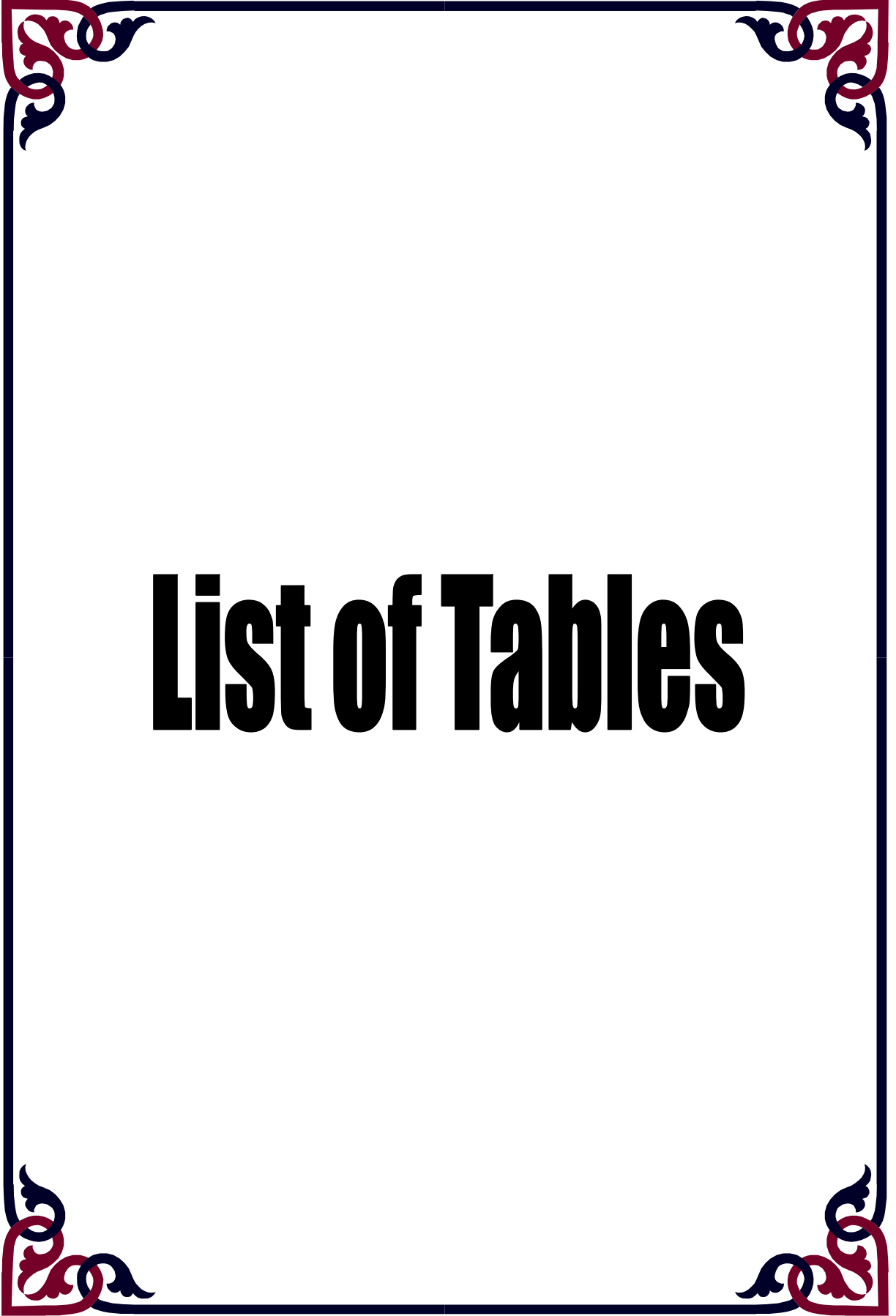
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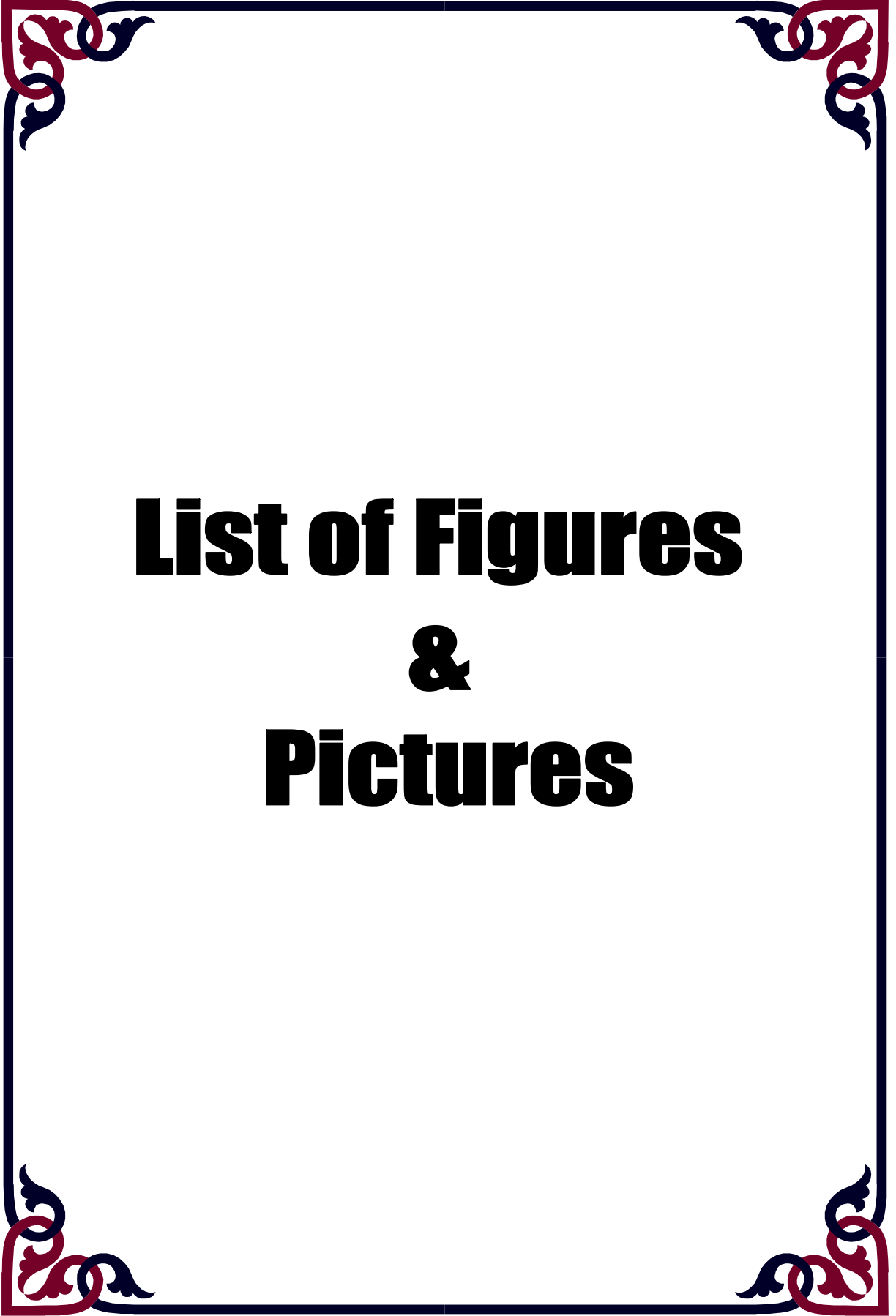


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