

بسم الله الرحمن الرحيم

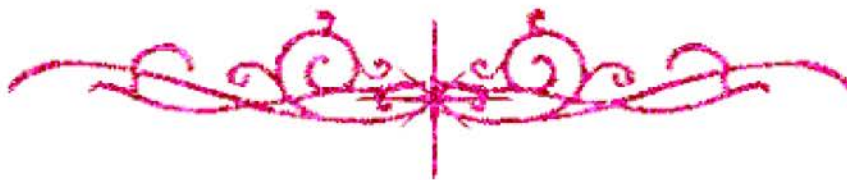


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شبكة المعلومات الجامعية

التوثيق الالكتروني والميكرو فيلم



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جامعة عين شمس

التوثيق الإلكتروني والميكروفيلم

قسم

نقسم بالله العظيم أن المادة التي تم توثيقها وتسجيلها
على هذه الأقراص المدمجة قد أعدت دون أية تغيرات



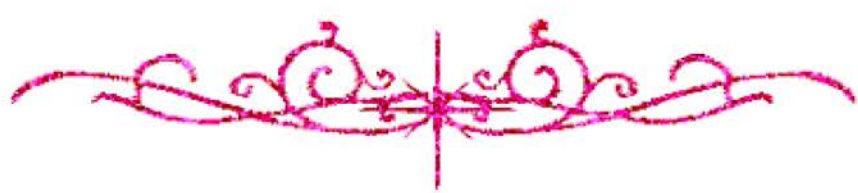
يجب أن

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بالرسالة صفحات

لم ترد بالأصل



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MINUFIYA UNIVERSITY

FACULTY OF AGRICULTURE

DEPARTMENT OF FOOD SCIENCE
AND TECHNOLOGY

**CHEMICAL AND TECHNOLOGICAL STUDIES
ON THE PROCESSING OF BEEFBURGER**

*A Thesis Submitted in Partial Fulfillment
For the Degree of*

Master of Agricultural Science

In

Agricultural Science "Food Technology"

By

Hanan Ahmed El-Meslhe Abd El-Aziz

B.Sc. (Food Sci. and Tech.), Faculty of Agriculture,
Moshtohor, Zagazig University (1991)

Supervised by:

Prof. Abo-Elfath A. El-Bedawey (Ph.D.)

Prof. Mohamed S. Zaki (Ph.D.)

Dr. Tarek A. El-Adawy (Ph.D.)

Shibin El-Kom

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CREDIT SHEET
(Supervision Committee)

**The Thesis Entitled: Chemical and Technological Studies on
Processing of the Beefburger.**

Presented by: Hanan Ahmed El-Meslhe Abd El-Aziz
B.Sc. (Agric. "Food Sci. and Tech.")

Has been supervised by:

1. **Prof. Abo-Elfath A. El-Bedawey (Ph.D.)** 2. **Prof. Mohamed S. Zaki (Ph.D.)**
Professor of Food Science Professor of Food Science
3. **Dr. Tarek A. El-Adawy (Ph.D.)**
Assoc. Prof. of Food Science

1. El Bedawey

2. Zaki

3. Eladawy

Date: July 20, 2000



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APPROVAL SHEET

Title of Thesis: Chemical and Technological Studies on
Processing of the Beefburger.

Submitted to: Department of Food Science and Technology
Faculty of Agriculture
Minufiya university
Shibin El-Kom, Egypt

By : *Hanan Ahmed EL-Meslhi Abd EL-Aziz*
B.Sc. (Agric. "Food Sci. and Tech.")

For: The Degree of M.Sc. in "Agric. Sci.(Food Science)"

This Dissertation work has been Assessed and Approved by:

Prof. Mohamed M. EL-Sayed

(Ph.D.) *M.M. EL-Sayed*

Prof. EL-Sayed H. Rahma

(Ph.D.) *E.H. Rahma*

Prof. Abo-Elfath A. EL-Bedawey

(Ph.D.) *EL-Bedawey*

Dr. Tarek A. EL-Adawy

(Ph.D.) *EL-Adawy*

Judgement Committee in Charge

Venue: Department of Food Science
Fac. Of Agric., Minufiya University,
Shibin EL-Kom, Egypt

Date: August 2000

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