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شبكة المعلومات الجامعية

# بسم الله الرحمن الرحيم



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# شبكة المعلومات الجامعية التوثيق الالكتروني والميكروفيلم





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شبكة المعلومات الجامعية

# جامعة عين شمس

التوثيق الإلكتروني والميكروفيلم

## قسم

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



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# بعض الوثائق الأصلية تالفة





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بالرسالة صفحات  
لم ترد بالأصل



# **STUDY OF MYCOFLORA AND OCHRATOXINS IN SOME FOODS SOLD IN ALEXANDRIA MARKETS**

## **Thesis**

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***Dedicated To My Family***

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## **LIST OF ABBREVIATION**

A.	Aspergillus
P.	Penicillium
OCA	Ochratoxin A
$a_w$	Water Activity
RL	Residual Life Value
TDI	Tolerable Daily Intake
PTWI	Provisional Tolerable Weekly Intake
BPW	Buffer Peptone Water
YES	Yeast Extract Sucrose
HPLC	High Performance Liquid Chromatography
TLC	Thin layer chromatography
ELISA	Enzyme Linked Immunosorbent Assay
ESRD	End Stage Renal Disease
CFU	Colony Forming Unit
UV	Ultraviolet
HACCP	Hazard Analysis Critical Control Point
GMP	Good Manufacturing Practices

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