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شبكة المعلومات الجامعية

بسم الله الرحمن الرحيم



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شبكة المعلومات الجامعية



شبكة المعلومات الجامعية التوثيق الالكتروني والميكروفيلم



سامية محمد مصطفى



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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تحفظ هذه الأقراص المدمجة بعيدا عن الغبار



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بعض الوثائق الأصلية تالفة



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بالرسالة صفحات لم ترد بالأصل



SELENIUM

CONTENT IN SOME EGYPTIAN FOODS

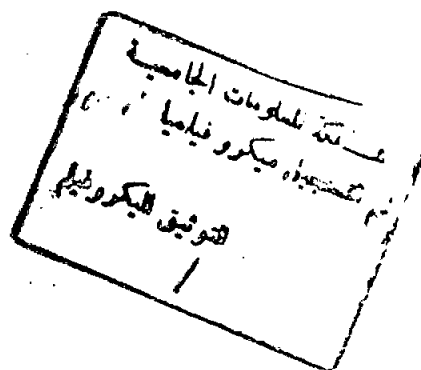
THESIS

**Submitted to the High Institute of
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By

Saeed Mohamed Nagib

B. SC. IN BIOLOGY SCIENCE



High Institute of Public Health

Alexandria University

1997

B

١٣٧٧



To My Father,

My Mother,

My Wife,

and

My son Islam



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A handwritten signature in dark ink, appearing to read "Ragaa El-Gazar".

Ragaa El-Gazar

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INTRODUCTION

INTRODUCTION

In the four decades since the recognition of its nutritional essentiality, the element selenium (Se) has attracted the growing interest of the biomedical community. The element was first appreciated for its practical value in preventing nutritional myopathies and vascular disorders in Livestock. It was the recognition of selenium's role in glutathione peroxidase in 1973¹; preceded by recognition of its essentiality in the prevention of liver necrosis in vitamin-E deficient rats⁷ that finally brought attention to the nutritional importance of this element although our understanding of the function of selenium is still incomplete. The discovery that selenium deficiency or toxicity could lead to human disease first initiated interest in its role in human health. This has been stimulated by report that selenium supplementation could reverse symptoms of *Keshan's Disease* in China²³, and findings of low intakes in other regions of the world⁴. Current research is focused on the function of selenium in the body, with what compounds it is associated, and how it is incorporated.

These considerations have important consequences for the setting of recommended allowances for selenium, which in turn are dependent on the levels present in foods and the methods employed for quantitative analysis⁵.