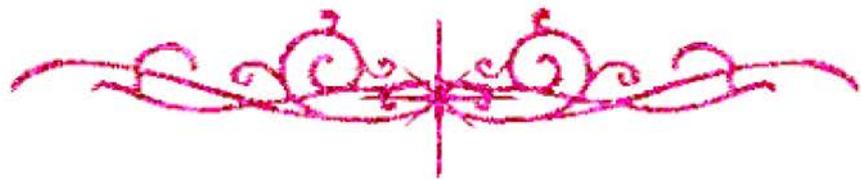


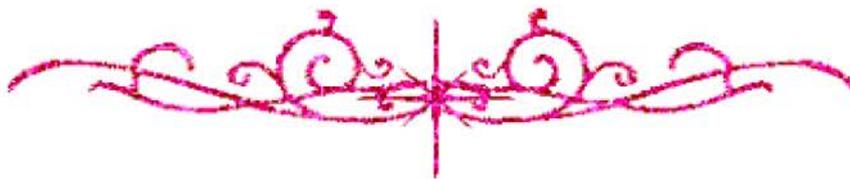
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شبكة المعلومات الجامعية التوثيق الالكتروني والميكروفيلم



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جامعة عين شمس

التوثيق الإلكتروني والميكروفيلم
قسم

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



يجب أن

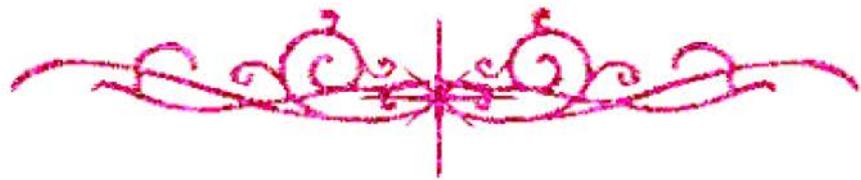
تحفظ هذه الأقراص المدمجة بعيدا عن الغبار



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بعض الوثائق الأصلية تالفة

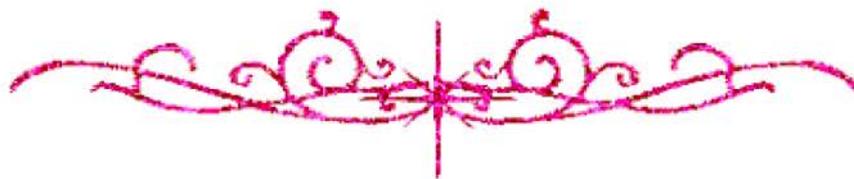


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بالرسالة صفحات

لم ترد بالأصل



HOSSAM MAGHRABY

**CHEMICAL AND MICROBIAL
EVALUATION OF CAMELS' MILK
AT MATROUH GOVERNORATE**

B 10991

Thesis Presented

By

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For

The Degree of M.V.Sc.

(MILK HYGIENE)

To

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Faculty of Veterinary Medicine

Alexandria University

EGYPT

2004

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قرار لجنة الحكم و المناقشة

قامت لجنة الحكم و المناقشة بفحص هذه الرسالة و وجدت أن لها قيمة علمية حيث اشتملت على بحوث هادفة و مواضيع لها أهميتها فى مجال الرقابة الصحية على الألبان و منتجاتها كما قامت اللجنة بمناقشة الطالب مناقشة مستفيضة و وجدت انه ملم تماما كاملا بكل ما جاء بها.

لذلك

قررت اللجنة ترشيح السيد ط.ب. / همدى محمود أبو الليد عبد الغنى للحصول على درجة الماجستير فى العلوم الطبية البيطرية تخصص الرقابة الصحية على الألبان و منتجاتها.

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إهداء

أهدى نجاحى إلى سبب وجودى فى الحياة إلى روح والدى و
والدتى داعياً الله أن يرحمهما كما ربيانى صغيراً

إلى زوجتى وبنى وبننتى

إلى كل من علمنى حرفاً مديناً بالفضل و العرفان راجياً من
الله أن يجعلنا ممن يقول فيهم

"و آخر دعواهم أن الحمد لله رب العالمين"

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