



شبكة المعلومات الجامعية
التوثيق الإلكتروني والميكروفيلم

بسم الله الرحمن الرحيم



HANAA ALY



شبكة المعلومات الجامعية
التوثيق الإلكتروني والميكروفيلم



شبكة المعلومات الجامعية التوثيق الإلكتروني والميكروفيلم



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شبكة المعلومات الجامعية
التوثيق الإلكتروني والميكروفيلم

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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Ain Shams University
Faculty of Women for Arts,
Science and Education

**Biosynthesis of Edible Films to Control Food Born-Pathogens
and Spoilage Microorganisms of Solanaceous Crops**

A thesis

Submitted in Partial Fulfillment of the Requirements For the Ph.D.
Degree In Science (Microbiology).

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بِسْمِ اللَّهِ الرَّحْمَنِ الرَّحِيمِ

[وَأَنْزَلَ اللَّهُ عَلَيْكَ الْكِتَابَ
وَالْحِكْمَةَ وَعَلَّمَكَ مَا لَمْ تَكُن تَعْلَمُ
وَكَانَ فَضْلُ اللَّهِ عَلَيْكَ عَظِيمًا]

صدق الله العظيم

سورة النساء أيه {113}

Dedication

To

The soul of my Dear Mother (Maram)

Dear Father (Dr. Belal)

To My beloved

Husband (Dr. Mohamed)

Son (Mostafa)

Who gave me all the help & support

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