

بسم الله الرحمن الرحيم



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شبكة المعلومات الجامعية

التوثيق الالكتروني والميكروفيلم



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جامعة عين شمس

التوثيق الإلكتروني والميكروفيلم

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لم ترد بالأصل



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**A COMPARATIVE STUDY OF ENERGY CONSERVATION
METHODS IN JUICE CONCENTRATION BY
EVAPORATION**

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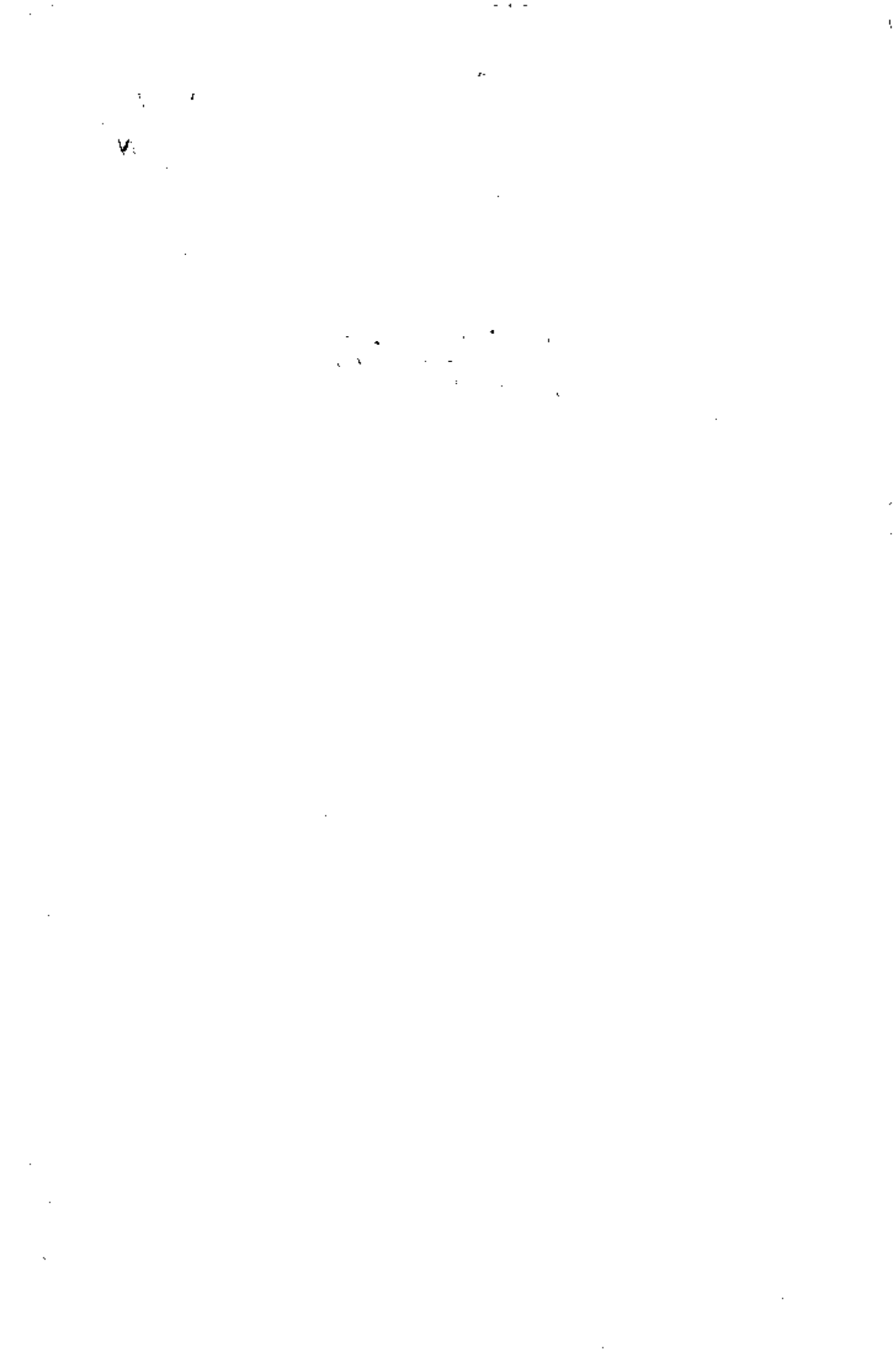
By

**Manal Abdel Rahman Ali Sorour
A Thesis Submitted to the
Faculty of Engineering at Cairo University
In Partial Fulfillment of the Requirements for the
Degree of**

**Master of Science
In
Chemical Engineering**

Faculty of Engineering, Cairo University, Giza

2001



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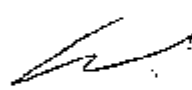
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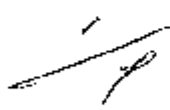
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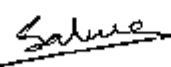
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July, 2001

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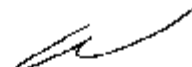
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