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شبكة المعلومات الجامعية

بسم الله الرحمن الرحيم



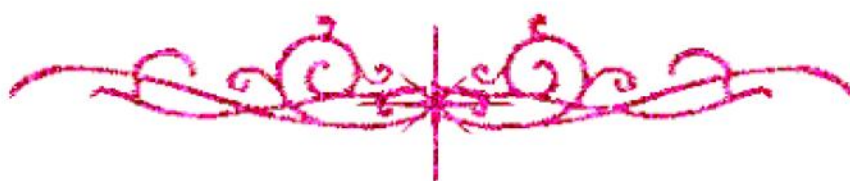
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شبكة المعلومات الجامعية



شبكة المعلومات الجامعية التوثيق الالكتروني والميكرو فيلم



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شبكة المعلومات الجامعية

جامعة عين شمس

التوثيق الإلكتروني والميكروفيلم

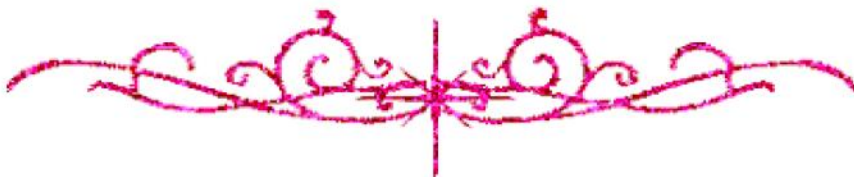
قسم

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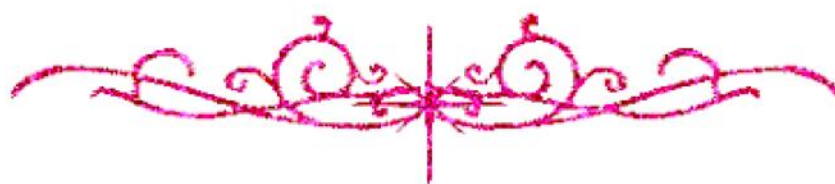
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**بالرسالة صفحات
لم ترد بالأصل**





Alexandria University
Faculty of Agric. (Saba-Bacha)

B16646

**EFFECT OF SOME PHYSICAL AND CHEMICAL
TREATMENTS ON THE GROWTH AND
DEVELOPMENT OF PEACH FRUIT ROT AGENTS
DURING STORAGE AND MARKETING**

BY

Azzeddin Mohammed Younis Alawami

A thesis submitted in partial fulfillment of the requirements
governing the award of the degree of

**DOCTOR OF PHILOSOPHY OF AGRICULTURAL SCIENCES
(PLANT PATHOLOGY)**

Department of Agricultural Botany

From

Alexandria University

2002



Alexandria University
Faculty of Agric. (Saba-Bacha)

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DEDICATION

To

My parents

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