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بسم الله الرحمن الرحيم

مركز الشبكات وتكنولوجيا المعلومات

قسم التوثيق الإلكتروني



Salwa Akl



جامعة عين شمس

التوثيق الإلكتروني والميكروفيلم

قسم

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



Salwa Akl



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وبالرسالة صفحات لم ترد بالأصل





«قالوا سبحانك لا علم لنا إلا ما علمتنا إنك أنت العليم الحكيم»

صدق الله العظيم
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EFFECT OF STORING AFRICAN SORGHUM
UNDER DIFFERENT ENVIRONMENTAL
CONDITIONS ON BREAD CHARACTERISTICS

BY

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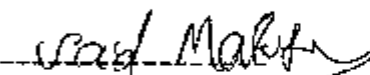
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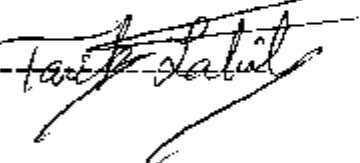
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تقديرًا وعرفانًا بالجميل

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