INVESTIGATING TWO VARIETIES OF MAHALAB SEEDS: OIL, FATTY ACIDS, AND AMINO ACIDS
بحث في نوعين من بذور المحلب، الزيت، الأحماض الدهنية والأمينية
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Dedication

This work is dedicated to

My beloved family

Mother,

Father,

Brothers,

Sisters,

With my love
ACKNOWLEDGEMENT

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