



SUDAN UNIVERSITY OF SCIENCE AND TECHNOLOGY

**INVESTIGATING TWO VAREITEIS OF MAHALAB
SEEDS: OIL, FATTY ACIDS, AND AMINO ACIDS**
**بحث في نوعين من بذور المحلب ، الزيت، الأحماض
الدهنية والامينية**
By

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Dedication

***This work is dedicated to
My beloved family***

Mother,

Father,

Brothers,

Sisters,

With my love

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