



Sudan University of Science and Technology

College of Graduate Studies

Effects of Preparation methods and storage period on chemical composition, nutritive value and quality of dried beef meat

تأثير طرق التجفيف وفترة التخزين على الخواص الكيميائية، القيمة الغذائية

والتغذية لحم

الأبقار المجففة

Thesis submitted in fulfillment for the requirements of the degree of
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