



**Ain Shams University**  
**Faculty of Science**  
Microbiology Department

# **STUDIES ON PROBIOTIC POTENTIAL OF DAIRY PROPIONIBACTERIA**

**Thesis**

**Submitted for the partial fulfillment  
of the Degree of Master of Science**

**in**

**Microbiology**

**By**

**Nariman Ramadan Mohammed Hamouda**

**B. Sc. (Microbiology/ Chemistry) 2011**

**Microbiology Department**

**Faculty of Science**

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**By**

**Nariman Ramadan Mohammed Hamouda**

**B. Sc. (Microbiology/ Chemistry) 2011**

**Under the supervision of**

**Prof. Dr. Mohamed Khaled Ibrahim**

Professor of Bacteriology  
Vice Dean of Education and Student Affairs,  
Faculty of Science  
Ain Shams University

**Prof. Dr. Baher Abd El-khalek Effat**

Professor Emeritus of Dairy  
Microbiology, Dairy  
Science Department  
National Research Centre

**Prof. Dr. Nayra Shaker Mehanna**

Professor Emeritus of Dairy Microbiology,  
Dairy Science Department  
National Research Centre

2017



## Biography

**Name:** Nariman Ramadan Mohamed Hamouda.

**Date of graduation:** May 2011, Faculty of Science,  
Microbiology Department,  
Ain Shams University.

**Degree awarded:** B.Sc. in Microbiology and Chemistry (2011)  
(Excellent with honor degree).

**Occupation:** Specialist at Dairy Science Department,  
Food Industries and Nutrition Division,  
National Research Centre.



## **DECLARATION**

This thesis is a presentation of my original work, wherever contributions of others are involved, every effort is made to indicate this clearly with the reference to literature and acknowledgement of collaborative research and discussion.

*Nariman Ramadan Mohamed Soliman*





## ACKNOWLEDGEMENTS

First and foremost I feel always indebted to **Allah**, the kindest and the most merciful.

The author wishes to express her appreciation and deep thanks to **Prof. Dr. Mohamed Khaled Ibrahim**, Professor of Bacteriology, Department of Microbiology and Vice Dean for Education and Student Affairs Faculty of Science, Ain Shams University for his sincere supervision, guidance, continuous encouragement and support during the whole study and presenting the thesis.

I am greatly indebted to **Prof. Dr. Baher Abd El-khalek Effat**, Professor of Dairy Microbiology, Dairy Science Department, National Research Centre, who suggested, planned, closely supervised and sincerely guided all steps of this study. The successful completion of this work was, to a large extent, the result of his continuous support, fruitful discussions and critical reviewing of the thesis.

I also wish to express my sincere gratitude to **Prof. Dr. Nayra Shaker Mehanna**, Professor Emeritus of Dairy Microbiology and Technology- Dairy Science Department, National Research Centre, for her supervision and encouragement through out the whole work and during the preparation of this thesis.

I am greatly indebted and truly thankful for **Professor Dr. Nabil F. Tawfik**, Professor Emeritus of Dairy Microbiology , Dairy Science Department, National Research Centre, for his help, encouragement and supervision

Many thanks are expressed to all my **professors, friends** and all **staff** of Dairy Science Department, National Research Centre and Microbiology Department, Faculty of Science, Ain Shams University.

Many warm thanks are expressed to my **father, mother** and **sister** for their unlimited patience during the various phases of accomplishment of this work.

Deep thanks for my husband **Dr. Ahmed Shalabi** for his moral support, patience and encouragement during the hard work.



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