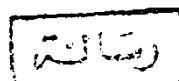


STUDIES ON MICROBIAL CYCLODEXTRIN PRODUCING ENZYMES

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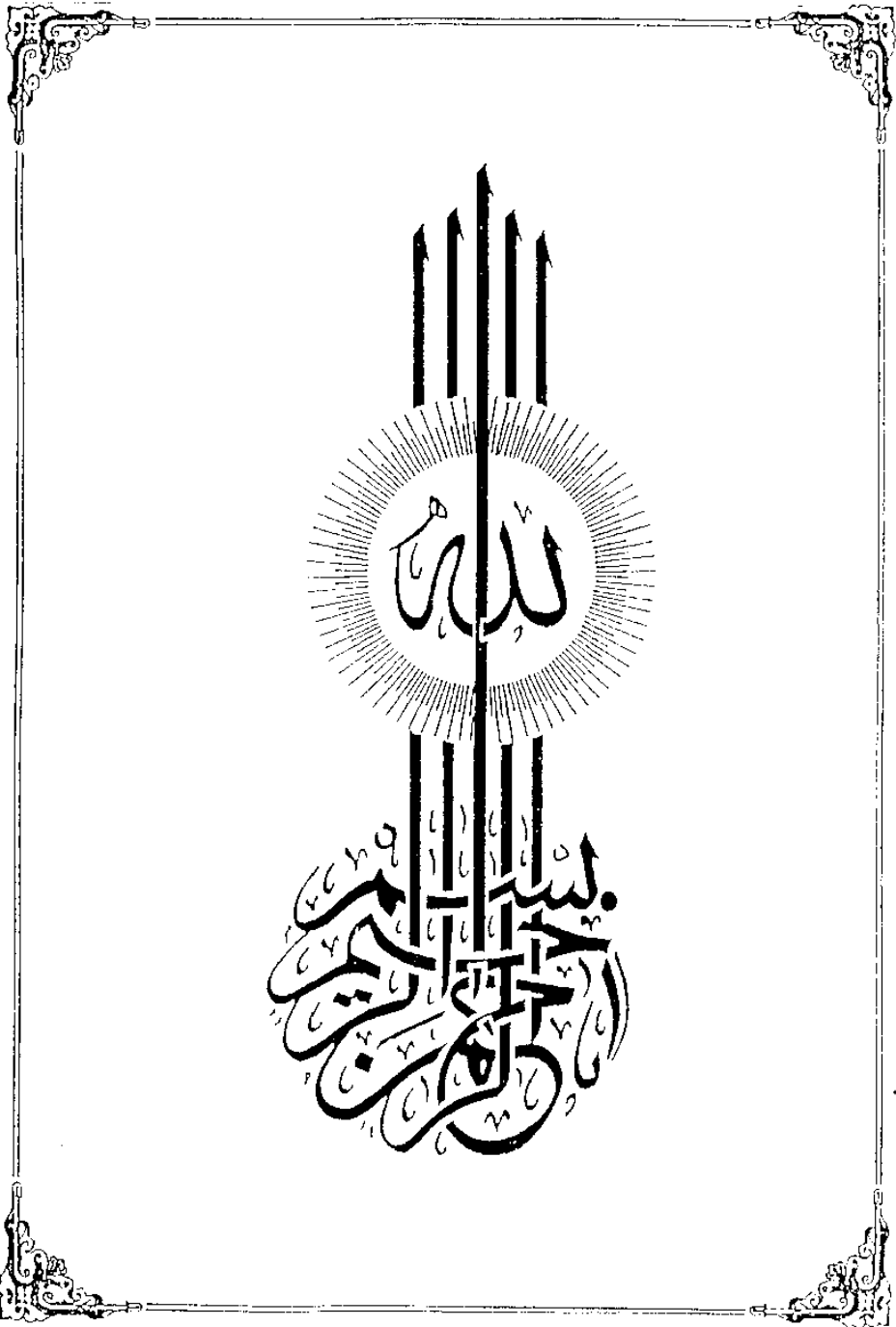


بِسْمِ اللَّهِ الرَّحْمَنِ الرَّحِيمِ
قَالُوا

سُبْحَانَكَ لَا عِلْمَ لَنَا إِلَّا مَا عَلَّمْتَنَا
إِنَّكَ أَنْتَ الْعَلِيمُ الْحَكِيمُ

مُذَقِّقِ الْغَضَبِ

سورة البقرة آية ٢٢



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