

APPROVAL SHEET

Title of thesis : MICROBIAL PRODUCTION OF B-GALACTOSIDASES
BY USING SOME AGRICULTURAL AND INDUSTRIAL
BY-PRODUCTS

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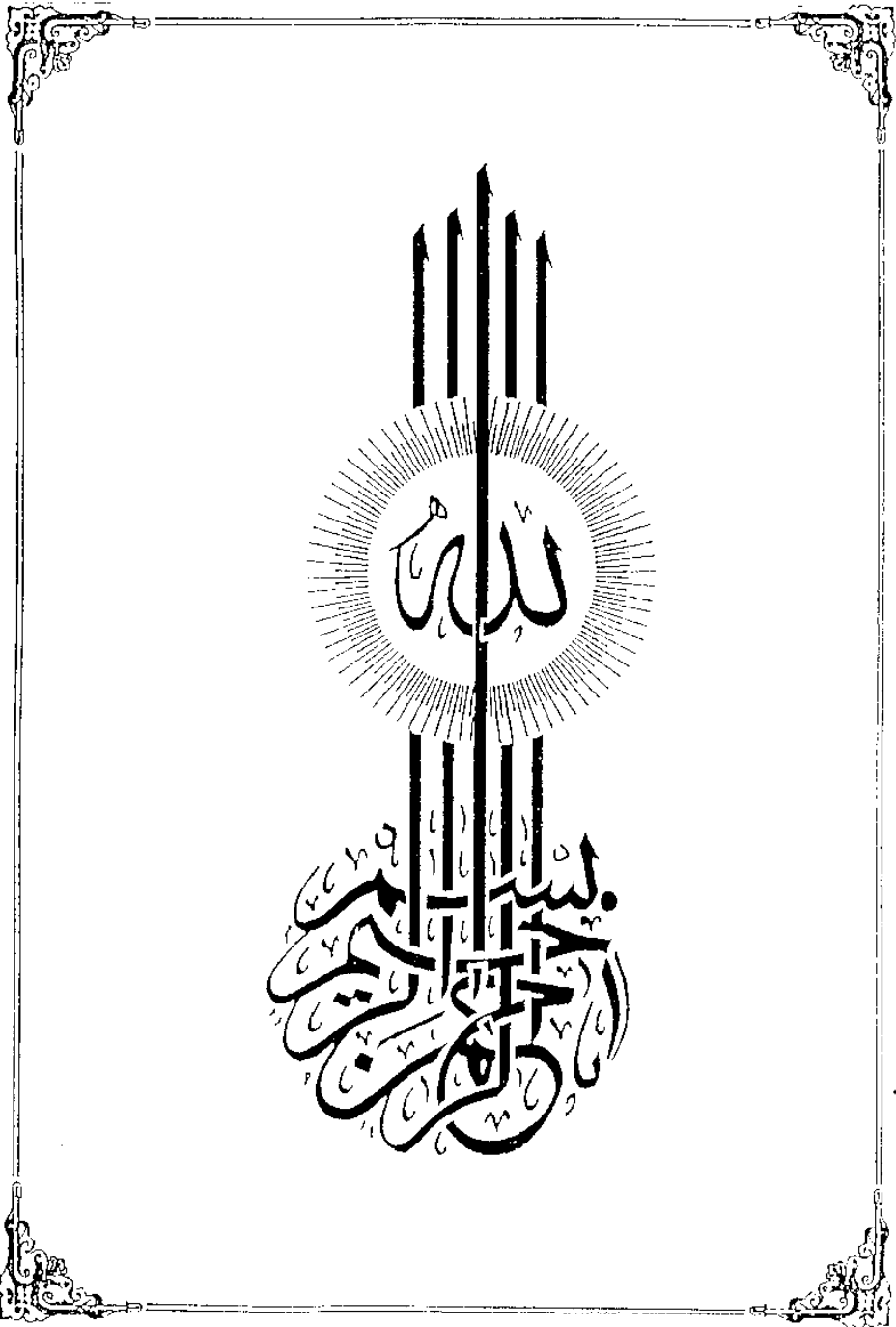
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