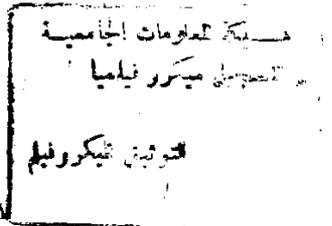


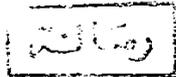
**TREATMENT OF BIOLOGICAL SOLUTIONS
BY USING CELLULOSE DERIVATIVES TO
MINIMIZE ENVIRONMENTAL POLLUTIONS**

574,072
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1995







**THIS THESIS HAS NOT BEEN SUBMITTED FOR A DEGREE
AT THIS OR ANY OTHER UNIVERSITY .**

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Acknowledgement

I would like to express my deep appreciation and gratitude to **Prof. Dr. Nadia M. Abdallah, Professor** and head of the **Biochemistry Department, Faculty of Science, Ain Shams University**, for her valuable supervision, sincere guidance, constructive suggestions and whole hearted support throughout all the phases of this work.

I also would like to express my deepest thanks and gratitude to **Prof. Dr. Olfat Y. Mansour, Professor** and head of the **Cellulose and Paper Department, National Research Center, Cairo**, for her suggesting the subject of this thesis, her consistent supervision, and above all her moral support and careful guidance throughout this thesis.

I am also grateful to **Dr. Magdy M. EL-Sayed and Dr. Youssry Mohamed, National Research Center, Cairo** for their endless cooperation and valuable help during the preparation of this thesis.

I would like to thank **Dr. Fatma F. Abdel Hamid, Lecturer of Biochemistry, Faculty of Science, Ain Shams University**, for her sincere guidance and valuable help during the copy of this thesis.

Finally, I wish to thank every body help me at the **National Research Center**.

Abbreviations

A.O.A.C	:	Association of official analytical chem
CMC	:	Carboxy methyl cellulose.
Con	::	Concentration
D	:	Velocily gradient $\frac{dv}{dx}$ (sec)
DNA	:	Deox yribo nuclieic acid
DOS	:	Degree of substitutions
EDTA	:	Ethylene diamin tri acetic acid.
Effi	:	Efficiency
GF	:	Gel filtration.
HEC	:	Hydroxyethyl cellulose
M.S.N.F.	:	Milk solid powder not fat
NPN	:	Non protein
O.D	:	Optical density.
R.N.A	:	Ribonucleic acid
Ro	:	Reverse osmosis
S.S.A	:	Sulfosalicylic acid.
T.C.A	:	Trichloro acetic acid.
TN	:	Total Nitrogen.
TP	:	Total protein.
UF	:	Ultrafiltration.
Wtd	:	Weight of dray matter.
W.P.C	:	Whey protein concentration

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