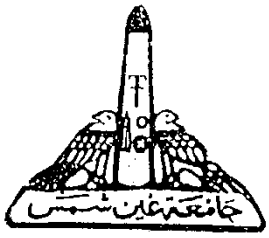

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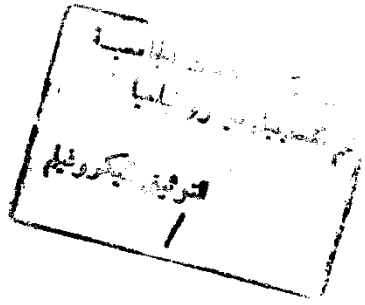
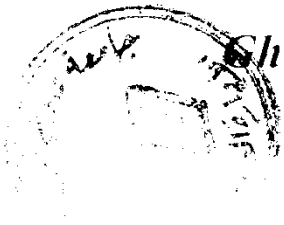


Studies On The Production Of Glutamic Acid By Microorganisms

A Thesis
Submitted In Partial Fulfillment For The Degree Of Master Of Science

In
Microbiology

By



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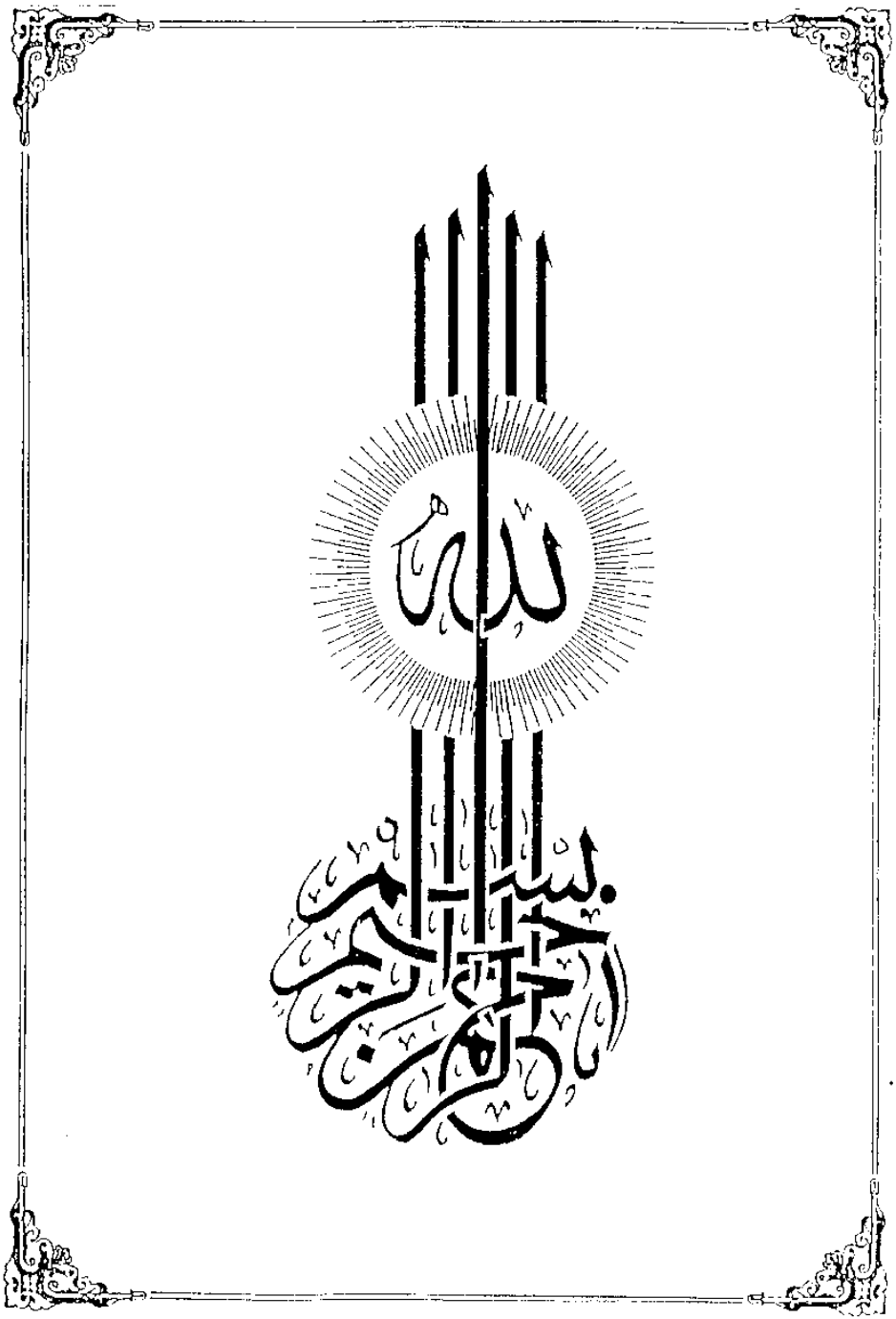

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بسم الله الرحمن الرحيم

قال رب أوزعني أن أشكر نعمتك
التي أنعمت علي وعلى والدي وأن أعمل
صالحا ترضاه وأدخلني برحمتك في عبادك
الصالحين ❀

صدق الله العظيم

سورة النمل ١٩

TO MY ROOTS. FATHER AND MOTHER.
TO MY BEAUTIFUL FLOWER. MY SON AND
TO MY OTHER HALF MY HUSBAND

ABSTRACT

Ghada El-Sayed Ahmed Awaad. Studies on the production of glutamic acid by microorganisms. M.Sc. Ain Shams University, Faculty of Girls for Arts, Science and Education, Botany Department, 1998.

Growing interest has developed in microorganisms as potential source for various products that are appreciable nature in food industries field. A number of works , where bacteria have been used as a source of amino acids

Glutamic acid has an economic value in food industries. In the present study on *Micrococcus glutamicus* ATCC 13058, we studied the physiological conditions to improve the fermentation of glutamic acid using synthetic medium. For industrial application this study was concerned to improve the glutamic acid fermentation by using waste materials such as beet molasses as carbon and nitrogen sources.

Key words

Glutamic acid, Fermentation, Production, *Micrococcus glutamicus*