

بسم الله الرحمن الرحيم



شبكة المعلومات الجامعية

جامعة عين شمس

التوثيق الالكتروني والميكرو فيلم

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بالرسالة صفحات لم

نريد بالاصل



شبكة المعلومات الجامعية
@ ASUNET

Production of Some Coumarins from *Ammi majus* L. Fruits by Fungi

A thesis
Submitted to
Faculty of Science.
Ain Shams University

As a Partial Fulfillment of the Requirements for the Degree of
Master of Science in Microbiology
by
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(B.Sc. Microbiology, 1991)

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**In
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أَهْدِي هَذَا الْعَمَلَ بَرًّا وَعِرْفَانًا
*وَاخْفِضْ لَهُمَا جَنَاحَ الذِّلِّ مِنَ
الرَّحْمَةِ وَقُلْ رَبِّ ارْحَمْهُمَا
كَمَا رَبَّيَانِي صَغِيرًا*

سورة الأسراء

آية ٢٤

I dedicate this piece of work to my parents

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