

Microbiological Studies on the Production of Fungal Proteases

Thesis

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بِسْمِ اللَّهِ الرَّحْمَنِ الرَّحِيمِ

(قَالُوا سُبْحَانَكَ لَا عِلْمَ لَنَا إِلَّا هَا

عَلَّمْتَنَا إِنَّكَ أَنْتَ الْعَلِيمُ الْحَكِيمُ)

صَدَقَ اللَّهُ الْعَظِيمُ

(سورة البقرة آية ٣٢)

**This thesis has not been previously submitted
for a degree at this or any other university and
it is original work of the writer**

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