



*Faculty of girls for Arts, Science
and Education Ain Shams University*

*Recycling of some fish and crustaceans wastes under solid state fermentation for
enzyme (s) production and utilization of fermentation process wastes in the
formation of economically important substance*

A Thesis

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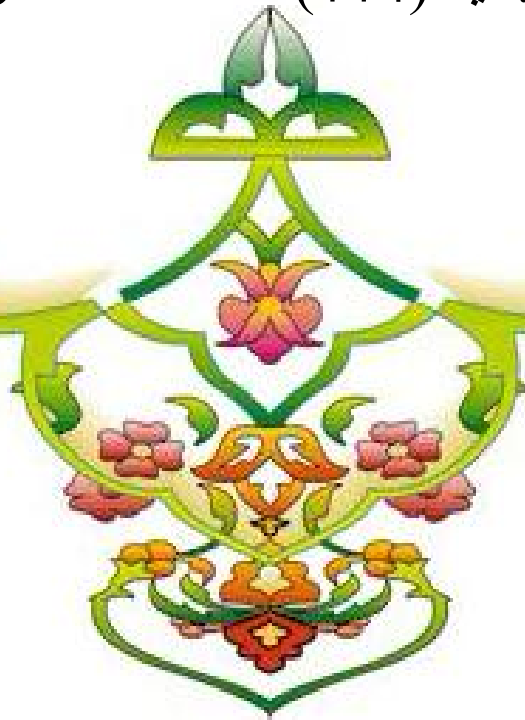


بسم الله الرحمن الرحيم

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Dedication

*To my Father, Mother and Brother who
earned this degree as well as
myself, for their endless
support, Love and
understanding*

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