



Microbial Conversion of D-Xylose to D-Xylitol by Certain Isolates of Yeasts

Thesis

Submitted in partial fulfillment of the requirements for

M.Sc. degree of Science in

Microbiology

Presented by

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التحول الميكروبي لدكسترو-زيلوز إلى دكسترو-زيليتول بواسطة سلالات معينة من الخميرة

ة الماجستير

ميكروبيولوجي

مقدمة من

الطالبة/ رانيا رفعت إبراهيم الخولي

بكالوريوس علوم في الميكروبيولوجي (١٩٩٦)

جامعة عين شمس

د. يسرية محمد حسن شتية

أستاذ الميكروبيولوجي المساعد

كلية العلوم - جامعة عين شمس

قسم الميكروبيولوجي

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Dedicated to
my parents,
my husband
and
my children

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