

بسم الله الرحمن الرحيم





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جامعة عين شمس

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Isolation, Purification and Characterization of a Lipase from Thermophilic Bacteria

A Thesis

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University of Alexandria

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Requirements for the Degree

of

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in

Biotechnology

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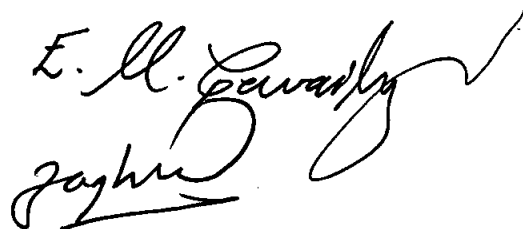
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