

**MICROBIOLOGICAL AND BIOCHEMICAL STUDIES ON
BACTERIAL FRUCTOSYLTRANSFERASE**

Thesis

Submitted for The Partial Fulfillment
of The Degree of Master of Science
in
Microbiology

By
Faten Ahmed Ali Mostafa
(B.Sc. Microbiology -2000)

Microbiology Department
Faculty of Science
Ain-Shams University

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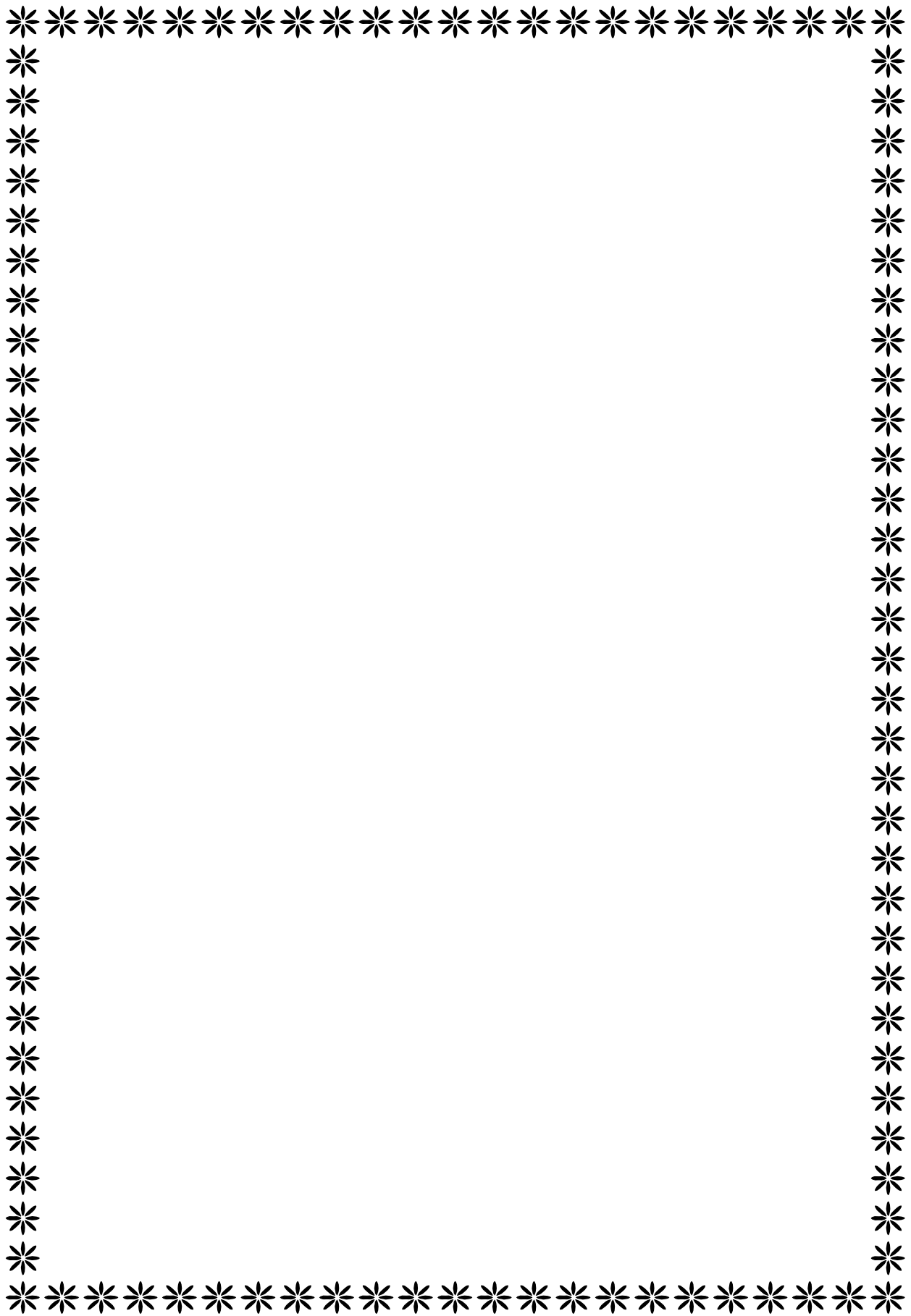
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This thesis has not been previously submitted for any degree at this or at any other university.

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