

STUDIES ON FUNGAL CELLULASES

Thesis

Submitted For The Degree of
Doctor of Philosophy of Science

By
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(M.Sc. in Microbiology -2006)

Microbiology Department
Faculty of Science
Ain-Shams University

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عَالَمِ الْغَيْبِ وَالشَّهَادَةِ فَيُنَبِّئُكُمْ بِمَا
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