



*Faculty of science
Microbiology Department*

Molecular Characterization and Biological Activities of Biopolymers Produced from Marine Bacteria

Submitted By

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(B.Sc. degree in Microbiology/Biochemistry, 2006)

Thesis

Submitted for the partial fulfilment for the requirement of the
degree of Master of Science in Microbiology

Supervisors

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Approval Sheet

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بِسْمِ اللَّهِ الرَّحْمَنِ الرَّحِيمِ

قَالُوا سُبْحَانَكَ لَا عِلْمَ لَنَا
إِلَّا مَا عَلَّمْتَنَا إِنَّكَ أَنْتَ
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Dedication

*I would like to dedicate this
work to my parents, that seeded
my curiosity and desire for
knowledge and thanking them
for their unlimited effort,
patient and invocation that is
unquestionable honored.*

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