



Faculty of Science
Microbiology Department

MICROBIOLOGICAL AND BIOCHEMICAL STUDIES ON THE PRODUCTION OF ISOFLAVONES

THESIS

**For the Degree of Doctor of Philosophy of
Science**

(Microbiology)

By

Asmaa Ibrahim Mohamed El-Shazly

B.Sc. Microbiology & Chemistry, 2007

M. Sc. Microbiology, 2012

Faculty of Science
Ain Shams University

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Approval Sheet

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بِسْمِ اللَّهِ الرَّحْمَنِ الرَّحِيمِ

قَالُوا سُبْحَانَكَ لَا عِلْمَ لَنَا إِلَّا
مَا عَلَّمْتَنَا إِنَّكَ أَنْتَ الْعَلِيمُ
الْحَكِيمُ

﴿سورة البقرة، الآية ٣٢﴾

صَدَقَ اللَّهُ الْعَظِيمُ

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Dedication

Family isn't just names or blood. It's the people in your life who want you in theirs. The ones who accept you for who you are.

The ones who would do anything to see your smile and who love you no matter what.

I am deeply and forever indebted to my family for their love, support and encouragement throughout my entire life.

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For my friends: thanks for being there for me

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