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

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Approval Sheet

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

﴿سورة البقرة،الآيه ٣٢﴾

صدق الله العظيم

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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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