

بسم الله الرحمن الرحيم





شبكة المعلومات الجامعية التوثيق الالكتروني والميكروفيلم



جامعة عين شمس

التوثيق الإلكتروني والميكروفيلم

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بعض الوثائق الأصلية تالفة



B 1170

**BACTERIOLOGICAL ASPECTS OF ANAEROBIC
ENDOSPORE FORMING BACTERIA RECOVERED
FROM PROCESSED DAIRY PRODUCTS WITH
SPECIAL REFERENCE TO
"CLOSTRIDIUM PERFRINGENS"**

A Thesis Presented

By

Shireen Mahmoud Noseir

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Faculty of Veterinary Medicine

Alexandria University

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UNDER THE SUPERVISION OF

Prof. Dr. Mohamed Ali Akeila

Professor of Microbiology
Vice Dean for Community Development and Environmental Affairs
Faculty of Veterinary Medicine
Alexandria University

Prof. Dr. Zeinab Mahmoud Niazei

Chief Researcher of Microbiology
Director of Food Hygiene Department
Animal Health Research Institute (Dokki)
Agricultural Research Centre
Cairo - Egypt

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أستاذ ورئيس مجلس قسم الميكروبيولوجيا - كلية

الطب البيطري - بنى سويف

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أستاذ الميكروبيولوجيا وعميد كلية الطب البيطري

جامعة الاسكندرية

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أستاذ الميكروبيولوجيا ووكيل كلية الطب البيطري -

لشئون خدمة المجتمع وتنمية البيئة

جامعة الاسكندرية

(والمشرف على الرسالة)

٤- السيد الاستاذ الدكتور / زينب محمود نيازى

رئيس بحوث الميكروبيولوجيا ورئيس قسم صحة الاغذية

معهد بحوث صحة الحيوان - مركز البحوث الزراعية

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Dedicated To
My Parents
and
My Brother

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Introduction