



Production and Purification of α -Amylase From Thermo-halophilic Bacteria Isolated From Different Local Marine Environments

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By

Eman Ahmed Hassan Elmansy

**B.Sc. (Microbiology & Chemistry), College of Women For Arts,
Science, and Education, Ain shams Univ., Egypt, 2011.**

Under the supervision of:

**Prof. Dr. Fawkia Mohamed EL-
Bieh**

Prof. of Microbiology

Microbiology Department

Faculty of science

Ain Shams University

**Prof. Dr. Ebtsam Mokhtar
Mohamed EL-Kady**

Prof. of Microbial Biotechnology

National Research Centre

Microbiology Department

Faculty of Science

Ain Shams University

EGYPT

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APPROVAL SHEET

Name: Eman Ahmed Hassan El-Mansy

Title: Production and Purification of α -amylase From Thermo-halophilic Bacteria Isolated from Different Local Marine Environments.

Supervisors:

- 1- **Prof. Dr. Fawkia Mohamed EL-Bieh**
Prof. of Microbiology, Microbiology Department, Faculty of Science, Ain Shams University
- 2- **Prof. Dr. Ebtsam Mokhtar Mohamed EL-Kady**
Prof. of Microbial Biotechnology, National Research Centre

Examiners:

- 1- **Prof. Dr. Mary Sobhy Khalil Bishay**
Prof. of Microbiology, Botany and Microbiology Department, Faculty of Science, Cairo University
- 2- **Prof. Dr. Mahmoud Mostafa Amer**
Prof. of Microbiology, Botany Department, Faculty of Science, Benha University
- 3- **Prof. Dr. Mohamed A. Abou Zeid (In placement of Prof. Dr. Fawkia Mohamed EL-Bieh)**
Prof. and Head of Microbiology Department, Faculty of Science, Ain Shams University
- 4- **Prof. Dr. Ebtsam Mokhtar Mohamed EL-Kady**
Prof. of Microbial Biotechnology, National Research Centre

Date of examination: / /2018

بِسْمِ اللَّهِ الرَّحْمَنِ الرَّحِيمِ

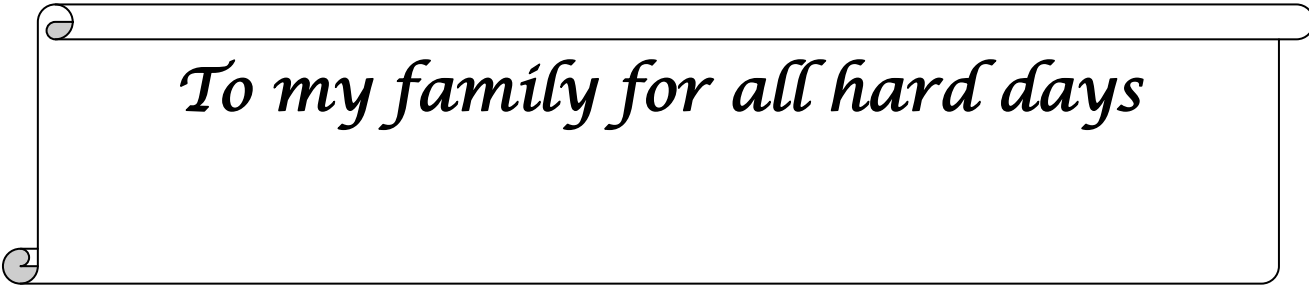
"رَبِّاَوْزِنْنِي أَنْ أَشْكُرَ نِعْمَتَكَ الَّتِي أَنْعَمْتَ عَلَيَّ وَعَلَىٰ وَالِدَيَّ

وَأَنْ أَعْمَلَ الصَّالِحَاتِ رِضًا هُوَ أَذْخِلُنِي بِرَحْمَتِكَ فِي عِبَادِكَ

الصَّالِحِينَ"

سورة النمل: 19

صدق الله العظيم



To my family for all hard days

DECLARATION

This thesis has not previously been submitted for a degree at this or any other University, and is the original work of the writer. The references were being checked whenever possible; show the extent to which I have availed myself of the work of other authors.

Signature

Eman Ahmed Hassan Elmansy

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