



Ain Shams University



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Production of mannanase enzyme by some local fungal strains and biomass utilization for the removal of some heavy metals from aqueous solutions

Thesis


Submitted For the Degree of Doctor of Philosophy In
science, In Microbiology

By

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2019



بسم الله الرحمن الرحيم
قالوا سبحانك لا علم لنا
إلا ما علمتنا إنك أنت
العليم الحكيم

صدق الله العظيم

سورة: البقرة (٣٢)

Before every thing

*Thanks to "ALLAH"
For your mercy, help and continuous
support to me*

Dedications

I wish to dedicate this work

To

My Mother, My Father, My Brothers

And the spirit of

Pro.Dr.Zahra Karam El-Din

Acknowledgement

*First and foremost, all the praises and limitless thanks are to **ALLAH** who gave me the capability to do this work.*

*Initially, I turn to the spirit of **Pro. Dr. Zahra Karam El-Din** by praying with infertility and mercy. I wish she was present with us now to convey to her all the gratitude, appreciation and love for her kindness and sincerity in giving advice. Her efforts during this thesis never will be forgettable.*

*I wish to express my sincere thanks, deepest gratitude and appreciation to **Prof. Dr. Mohamed Abdel-Montaser Ali Abou-Zeid** Professor of Microbiology and head of Microbiolody Department, Faculty of Science, Ain Shams University for supervision, and revision of the manuscript of this thesis.*

*Words cannot describe the extent of my deepest thanks and appreciation for **Prof. Dr. Abd EL-Naby Mahmoud Saad**, Professor of Microbiology, Microbial Chemistry Department, National Research Center, Cairo, Egypt, for solving the problem, continuous guidance throughout the experimental section, valuable discussion, teaching, explaining and unlimited helps in writing and revision of the manuscript of this thesis; Finally, for his patience and kindness.*

*I deeply appreciate the effort of **Prof. Dr. moataza Mahmoud Saad** Professor of Microbiology, and head of Microbial Chemistry Department, National Research Center, Cairo, Egypt, for supervision, helping, unlimited supporting with continuous assistance and encouragement throughout the present study.*

*Sincere appreciation and thanks to **Prof. Dr. Helmy Mohamed Hassan** Professor of Microbiology, Microbial Chemistry. Dept., National Research Centre, for supervision, helping and advice throughout the present study.*

*I wish to express my sincere thanks, to **Dr. Nevin Ahmed Ibrahim** lecturer of Microbiology Department, Faculty of Science, Ain Shams University for supervision, and encouragement, throughout this thesis.*

*I also deeply appreciate the effort from **Dr. Doaa Alhadidi** Assistant Professor of Molecular Biology, Biotechnology Dept., Egyptian Atomic Energy Authority of helping and advice throughout this thesis.*

*I also deeply appreciate the much support and helping from **Dr. Abeer Naser** Assistant Professor of Biochemistry Department, National Research Centre.*

I wish to express my great thanks for all the staff members at the Department of Microbial Chemistry, National Research Center for their help and encouragement during the course of this study.

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