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شبكة المعلومات الجامعية التوثيق الالكتروني والميكروفيلم



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جامعة عين شمس

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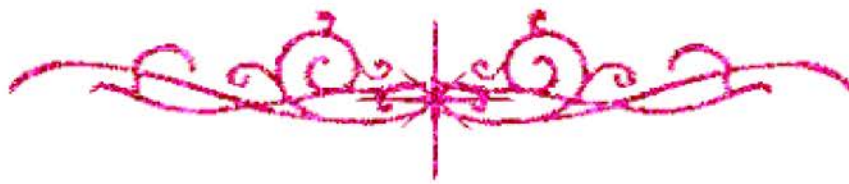
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**MODELLING OF MICROBIOLOGICAL PROCESSES AND
KINETIC CONVERSION RATES IN *SACCHAROMYCES*
CEREVISIAE FERMENTATION PROCESSES**

B1037E

*Thesis submitted to the Faculty of Science, Alexandria University
for the Degree of Doctor of Philosophy in Science (Microbiology)*

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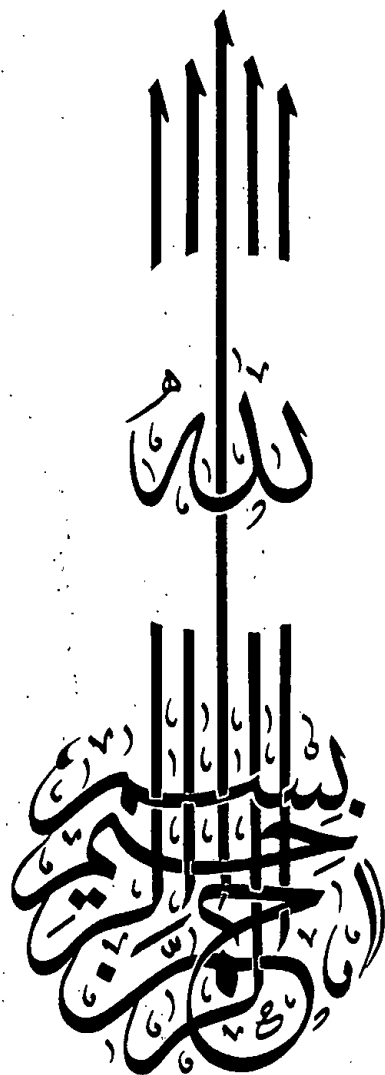
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وما توفيقي إلا بالله

صَدَقَ اللهُ الْعَظِيمُ

**THIS THESIS HAS NOT BEEN
SUBMITTED FOR A DEGREE AT THIS OR
ANY OTHER UNIVERSITY AND IT IS THE
ORIGINAL WORK OF THE WRITER.**

Yasser Refaati

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ARABIC SUMMARY

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