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Dedicated with love

To my wife

SURAIYA

KINETIC STUDIES ON CITRIC ACID FERMENTATION
FROM CANE SUGAR AND CANE MOLASSES

BY

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CERTIFICATE

This is to certify that the thesis entitled "Kinetic Studies on Citric Acid Fermentation with Cane Sugar and Cane Molasses" by Shri A.H.Khan has been prepared under my supervision in conformity with the rules and regulations of the Indian Institute of Technology, Delhi. I further certify that the thesis has attained a standard required for a Ph.D. Degree of the Institute. The research report and results presented in the thesis have not been submitted for any degree in any other University.

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