

**KINETICS OF GLUCOSIDASE PRODUCTION
AND ITS ROLE IN THE ENZYMATIC
HYDROLYSIS OF CELLULOSE**

**BY
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CERTIFICATE

We are satisfied that the thesis entitled 'Kinetics of β -glucosidase Production and its Role in Enzymatic Hydrolysis of Cellulose', presented by Sri Suresh Kumar Srivastava is worthy of consideration for the award of the Degree of Doctor of Philosophy and is a record of the original bona-fide research work carried out by him under our guidance and supervision and that results contained in it have not been submitted in part or full. to any other University or Institute for award of any degree.

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Nomenclature