

Studies on the level of microbial contamination and the safety measures in some commonly marketed animal food products

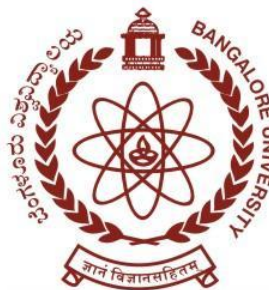
*Thesis submitted to the Bangalore University, Bangalore for the
award of degree of*

DOCTOR OF PHILOSOPHY

In

MICROBIOLOGY

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Guide

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May 2014

CERTIFICATE

*This is to certify that the thesis entitled “**Studies on the level of microbial contamination and the safety measures in some commonly marketed animal food products**” submitted for the award of **Ph.D.** degree in Microbiology to the Bangalore University, is a record of original research work carried out by **Mr. Syed Azhar Ahmed** at the Department of Microbiology and Biotechnology, Bangalore University, Bangalore, under my guidance and supervision. The thesis as a whole or any part thereof has not been previously submitted for any other degree to any University.*

Bangalore

Date:

Dr. S. K. Sarangi
(Guide)

DECLARATION

I, Syed Azhar Ahmed, do hereby declare that this work entitled “***Studies on the level of microbial contamination and the safety measures in some commonly marketed animal food products***” submitted to Bangalore University for the award of Ph.D. degree in Microbiology has been originally carried out by me under the guidance and supervision of Dr. S. K. Sarangi, Professor, Department of Microbiology and Biotechnology, Bangalore University, Bangalore, and that this work has not been submitted elsewhere for any other degree / diploma.

Bangalore

Date:

(SYED AZHAR AHMED)

Acknowledgements

*I would like to express my heartfelt gratitude and sincere acknowledgements to my guide **Prof. S.K. Sarangi**, Chairman, Department of Microbiology and Biotechnology, Bangalore University, Bangalore, for his invaluable guidance, constant supervision and benevolent encouragement throughout the course of the research work.*

*I am thankful to **Prof. K. Manjunath**, **Prof. Chidananda Sharma**, Ex-Chairperson for their encouragement during the course of this work.*

*I would like to express my gratitude to **Dr. Joseph V. G**, Chairman Garden City Group of Institutions for his inspiration during the course of my work.*

*I would also like to thank **Dr. Prasad** from Sangenomics laboratory for the platform provided to carry out my research experiments.*

*I would like to express my gratitude to my beloved parents **Mr.Syed Jameel Ahmed** and **Mrs.Khalida Zahara** for their prayers, patience and untiring support to my entire effort.*

*I thank my wife, **Mrs. S. Salaha** for her constant support and encouragement throughout the process of my research.*

*I owe my sincere thanks to my colleagues **Dr. Renukaradhya**, **Mr. Jayant Kumar Solanki** for their help and cooperation.*

My sincere thanks are also due to all the Faculty members and Non-teaching staff of the Department of Microbiology and Biotechnology, Bangalore University for their excellent co-operation through the course of the work.

I am thankful to all those who either directly or indirectly contributed in various ways for the successful completion of this research work.

SYED AZHAR AHMED

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