بسم الله الرحمن الرحيم

MONA MAGHRABY
شبكة المعلومات الجامعية
التوثيق الإلكتروني والميكروفيلم

MONA MAGHRABY
جامعة عين شمس
التوثيق الإلكتروني والميكروفيلم
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MONA MAGHRABY
The Quality of Cold Cuts Produced With Buffalo Meat

Thesis presented by

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For the Degree of M.V.Sc.
Hygiene and Control of Meat and its Products

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Abstract
(Keywords:)

The purpose of the present study is to determine the characteristics of value-added cold meat products in the Egyptian market, where four hundred samples were taken from luncheon, meatloaf, roast beef, and dry-cured beef which were collected from the production of six different factories. Moreover, corned meatloaf and cooked roast meat were produced from buffalo meat and compared with those produced from beef to assess the suitability of buffalo meat for the production of such specialized products. The results of the products collected from the Egyptian market indicated the presence of slight differences in the various quality characteristics between different factories for the same product. The results also indicated that there were slight differences in the sensory properties between the products made from buffalo meat and the ones made from beef. The main difference was in the high degree of color and degree of tenderness, which recorded higher readings for beef products than for buffalo meat, and the results of the chemical examination showed a high percentage of moisture and protein. The percentage of fat and connective fibers, and the percentage of collagen solubility were lower for beef than for buffalo meat, moreover, the results showed a clear difference in the color degree measurements and the tensile strength between the products of both types of meat. Therefore, it can be concluded that buffalo meat can be used to produce meat products with different added value without negative impact on the quality characteristics and that the slight decrease in the degree of tenderness and color in addition to its high content of connective tissue does not constitute a serious problem for the overall quality of these products.
Dedication

To:

My Dear Father
My Dear Mother
My Husband
My little sons: Yousuf & Younis
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