



شبكة المعلومات الجامعية

بِسْمِ اللَّهِ الرَّحْمَنِ الرَّحِيمِ



شبكة المعلومات الجامعية
@ ASUNET



شبكة المعلومات الجامعية التوثيق الالكتروني والميكروفيلم



شبكة المعلومات الجامعية

جامعة عين شمس

التوثيق الالكتروني والميكرو فيلم

قسم

نقسم بالله العظيم أن المادة التي تم توثيقها وتسجيلها
علي هذه الأفلام قد أعدت دون أية تغيرات



يجب أن

تحفظ هذه الأفلام بعيدا عن الغبار

في درجة حرارة من ١٥-٢٥ مئوية ورطوبة نسبية من ٢٠-٤٠%

To be Kept away from Dust in Dry Cool place of
15-25- c and relative humidity 20-40%

بعض الوثائق الأصلية تالفة

بالرسالة صفحات لم ترد بالاصل

**EVALUATION OF THE USE OF AGRICULTURAL
WASTES TO PRODUCE LOW CALORIC FOOD**

BY

SAMIA ALY HASSAN AMIN EL-ASKALANY

B. Sc. Biochemistry, Faculty of Science
Ain Shams University (1984)

A thesis submitted in partial fulfillment
of
the requirements for the degree of

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2000

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Abstract

Samia Aly Hassan Amin El-Askalany, Evaluation Of Used Agricultural Wastes To Produce Low Calorie Food . Unpublished Master of Science Thesis, Ain Shams University, Institute of Environmental Studies and Researches, Biological Science Dept., (2000)

Taking in consideration the economical value of some agriculture wastes, the subject of this thesis interested in the soy bean hull and how far can man use it in manufacturing food with healthy specefications.

The Material of the study was crackers and biscuits containing soy hull in different ratios and chemically analyzed and subjected to an organoleptic test. Its biochemical effect on rats was recorded and studied.

As for the crackers, the results showed indications of low fat, low calories and high fiber contents. It could be used in regemic foods to decrease the body weight and can improve the physical activities and the vital characters of the body organs. Some of these effects are decreasing cholesterol, total lipids, glucose and triglycerieds averages in the body.

The results also showed that biscuit containig soy hull is characterized with low fat, low calories, high protein, high fiber and minerals. These product could be used in the treatment of some special diseases such as hypercholesteroleimia, hyperlipidemeia and hyperglycemia.

It could be recommended that soy hull has to be added to some baking products to be used as a remedial and protective diets against the symptoms of some nutritional disorders, in addition to their competence as being recommended regime food for avoiding obesity and its consequences.

Key Words: Soy hull, Biscuits, Crackers, Cholesterol, Lipid, Triglyceride, glucose, blood serum.

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