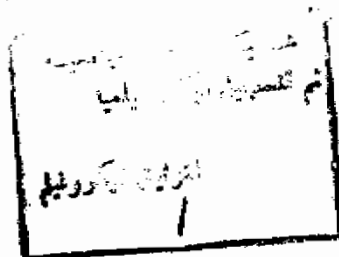


# BIOPHYSICAL EVALUATION OF SOME MEAT PRODUCTS



BY

MOHAMED SAYED MOSAAD MASOUD

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

DOCTOR OF PHILOSOPHY

in

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### ABSTRACT

The scope of the study includes the main following points:

- ## The consumed amounts of beef burger and sausage samples that employed and associated with their biological values during a suggested bioassay experiments.
- ## Physical properties of the investigated beef burger and sausage samples based on using a mixture of animal and plant proteins.
- ## Correlation between biological parameters (namely True digestibility, biological value and net protein utilization) and physical properties of the tested samples namely (Cooking loss, Texture, inherent viscosity and pH values) within statistical analysis.

The available data proved the possibility of predicting

T.D., B.V. and NPU after applying the exponential regression equation individually between these parameter and the tested physical properties.

The following ascending orders were found;

- I.T.S.P./ $n_{sp}$  ,  $cm^2 \cdot Sec^{-1}$ .
- Cooking loss %.
- Texture  $g/cm^2$ .
- pH values.

**Key words :** Biological parameters, physical properties, Beef burger and sausage samples.

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