



شبكة المعلومات الجامعية

بِسْمِ اللَّهِ الرَّحْمَنِ الرَّحِيمِ





شبكة المعلومات الجامعية



# شبكة المعلومات الجامعية

## التوثيق الالكتروني والميكرو فيلم

# جامعة عين شمس

التوثيق الالكتروني والميكرو فيلم

## قسم

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



## يجب أن

تحفظ هذه الأفلام بعيداً عن الغبار

في درجة حرارة من 15 – 20 مئوية ورطوبة نسبية من 20-40 %

To be kept away from dust in dry cool place of  
15 – 25c and relative humidity 20-40 %



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# بعض الوثائق الأصلية تالفة



شبكة المعلومات الجامعية



بالرسالة صفحات  
لم ترد بالأصل



*Faculty of Home Economics  
Dept. of Nutrition and Food Science*

# **BIOLOGICAL STUDY IN RATS FED ON MISUSED FRYING OIL AND LIKELIHOOD PROTECTION OF SOME PLANTS AND HERBS AGAINST OXIDATION**

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Likelihood protection Of Some Plants And Herbs Against  
Oxidation

**Degree:** Master in Home Economics (Nutrition and Food Science)

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**Committee in Charge**

**Date:**    /    / 2006



**Faculty of Home Economics**  
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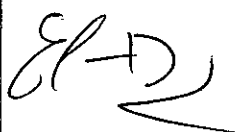
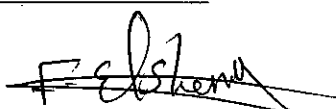


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بِسْمِ اللَّهِ الرَّحْمَنِ الرَّحِيمِ

قَالُوا سُبْحَانَكَ لَا عِلْمَ لَنَا إِلَّا مَا

عَلَّمْنَا إِنَّكَ أَنْتَ الْعَلِيمُ الْحَكِيمُ

(البقرة: ٣٢)

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## **ABSTRACT**

This study aimed to find a safe way to make the chemical changes of frying oils at accepted level by certain natural additives like plants and herbs having possible effect against oxidation. Four groups of plants and herbs were used. 1 Herbs 2- plants rich in vit.E 3- plants rich in vit.C 4- plant rich in vit.A peroxide value, acid value, iodine value, also determination of serum Gpt- Got. ALP. Creatinine, urea, ureasid , t. lipid, T.G, T.C HDL, LDL, VLDL and glucose some analysed faster the best treatment not the same frying fish and potato oil .

# LIST OF ABBREVIATIONS

# List of Abbreviations

<b>A.O.A.C.</b>	Official Methods of Analysis of the Association of Official Analytical Chemists
<b>AP.</b>	Animal Protein.
<b>AV.</b>	Acid value
<b>BWG.</b>	Body weight gain
<b>°C.</b>	Degree centigrade
<b>C- (-ve)</b>	Control negative group
<b>C+(+ve)</b>	Control positive group
<b>FAO.</b>	Food and Agriculture Organization of the United Nations
<b>FER.</b>	Food efficiency ratio
<b>G.</b>	Gram
<b>GOT.</b>	Glutamic-Oxaloacetic Transaminase
<b>GPT.</b>	Glutamic-Pyruvic Transaminase
<b>HDL.</b>	High density lipoprotein cholesterol
<b>Hrs.</b>	Hours
<b>IV.</b>	Iodine number
<b>Kg.</b>	Kilogram
<b>LDL.</b>	Low density lipoprotein cholesterol
<b>MAD.</b>	Malonaldehyde
<b>MG.</b>	Milligram
<b>ML.</b>	Milliliter
<b>PV.</b>	Peroxide value
<b>Resp.</b>	Respectively
<b>SD.</b>	Standard deviation
<b>SPSS.</b>	Statistical Package for Social Science.
<b>TBA.</b>	Thiobarbituric acid value
<b>TC.</b>	Total Cholesterol
<b>TG.</b>	Triglycerides
<b>U.</b>	Unit
<b>VLDL.</b>	Very Low density lipoprotein cholesterol

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