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STUDIES ON PROBLEMS OF PRESERVATIVES  
IN DAIRY INDUSTRY

BY  
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## ABSTRACT

Amal Mohamed Ewais. Studies on problems of preservatives in dairy industry. Master of Science. Ain Shams University. Institute of Environmental Studies and Researches.

Some preservatives may illegally be added to milk and milk products. Therefore, this study dealt with the detection of some preservatives hydrogen peroxide, formalin and bicarbonate in milk and soft cheese, which include. It was found that, most of milk samples collected from pedlars contained one or more from the tested preservatives. On the other hand, the milk samples collected from the private milk farms were free from preservatives. Moreover, the cheese samples collected from small dairies contained hydrogen peroxide or formalin and the cheese samples collected from the dairy plant were free from preservatives. The effect of this illegal preservatives on the acid development by Str. thermophilus or B. staerothermophilus in raw milk and heat treated milk was studied.

Also, the effect of this illegal preservatives on the clotting time of cheese milk was studied.

Accordingly, it is recommended to inface strict inspection for milk pedlars and small cheese dairies to asure the absense of such illegal preservatives and avoid their hazardions effect on human health.

Key words:

Milk, Soft cheese, Preservatives, Formalin, Hydrogen peroxide, Bicarbonate, Heat treatment, Clotting time.



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ARABIC SUMMARY

