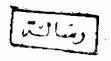
STUDIES ON THE PRODUCTION OF MILK SUBSTITUTES

Ву

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ABSTRACT

The difference between soy protein isolate (SPI) as a milk substitute was investigated in relation to compositional, rheological and organoleptical properties of some dairy products.

Suitable method for SPI preparation was described substituted chocolate milk drink, yoghurt and ice milk were made by partial replacing with SPI. The 45% SPI harmed most the organoleptic quality of the tested products and partial substitute up to 30% is recommended.

Key Words: Skim milk powder, soy protein isolate, substitution, chocolate milk drink, yoghurt, ice milk ... etc.

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CONTENTS

INTRODUCTION	Page 1
REVIEW OF LITERATURE	
 Fractions and chemical properties of soy bean proteins. 	5
2. Nutritional attributes of soybean proteins isolate (SPI):	12
	12
The nutritional situation of SPI compared with milk proteins.	12
2.2. Improvement of the nutritional quality of SPI.	15
3 Physiological evaluation of soy protein compared with milk protein as a human food supply.	19
 3.1. Effect on cholesterolaemia and athero- sclerosis. 	19
3.2. Effect on gout	24
3.3. Effect on minerals bioavailability 3.3.1. Calcium availability	25 26
3.3.2. Phosphours availability	26
3.3.3. Zinc availability 3.3.4. Iron availability	27 29
3.3.5. Selenium availability	31
3.4. Effect on pancreatic secretion	32
3.5. Effect on cancer prevention 3.6. Further physiological effects	32 33
3.7. Overcoming of soy bean physiological	
problems-responses 3.7.1. Overcoming of phytate	33 33
3,7,2, Overcoming of hemagglutinins	34
 Functional properties of soybean protein isolate compared with milk proteins. 	35
4.1. Functional properties in relation to	
protein water interactions 4.1.1. Hydration property	35
4.1.2. Solubility property	35 38
4.1.3. Water-holding property	40

	Page
4.1.4. Swelling property 4.1.5. Viscosity and other rheological	41
properties 4.1.6. Gelation property	42 50
4.2. Functional properties in relation to protein lipid interactions.	55
4.2.1. Emulsion property 4.2.2. Foaming property	55 61
 Soybean off-flavour Characteriztics of soy bean off-flavour Improvement of soy bean flavour 	63 63 65
 Impact of soybean preparations on some dairy products 	66
6.1. Soy milk6.1.1. Milk beverages6.1.2. Fermented milk products6.1.3. Frozen desserts	67 67 68 72
6.2. Soy protein isolate (SPI)6.2.1. Fermented dairy products6.2.2. Frozen desserts	74 75 77
MATERIALS AND METHODS	80
MATERIALS	80
Experimental procedures	80
1. Preparation of soy protein isolate (SPI)	80
 Substitution of milk solids not fat (MSNF) with (SPI) in some dairy products. Chocolate milk drink Yoghurt Ice milk 	82 82 82 85
Analytical Methods	87
 Chemical analysis 1.1. Determination of dry matter 1.2. Determination of fat content 1.3. Determination of protein content 1.4. Determination of carbohydrate content 	87 87 87 87 87

1.5. Determination of ash and fibers contents 1.6. Measurment of pH value and titratable acidity 1.7. Estimation of acetaldehyde content. 1.8. Determination of diacetyl content 1.8. Determination of diacetyl content 1.9. Available lysine determination 1.10. Urease activity determination 1.11. Minerals determination 1.12. Determination of main acid composition 1.13. Determination of amino acid composition 1.14. Determination of amino acid composition 1.15. Determination of amino acid composition 1.16. Determination of amino acid composition 1.17. Determination of amino acid composition 1.18. Determination of amino acid composition 1.19. Determination of specific gravity 1.10. Determination of specific gravity 1.21. Determination of specific gravity 1.22. Measurment of rheological parameters 1.23. Assay of freezing point 1.24. Determination of overrun 1.25. Estimation of melting resistance 1.65. Determination of overrun 1.75. Estimation of melting resistance 1.75. Determination of melting resistance 1.87. Organoleptic evaluation 1.98. Organoleptic evaluation 1.99. Determination of melting perparation of grains heat treatment effeicinency 1.95. Chemical changes in the soybean during preparation of spy protein isolate. 1.10. Changes in the gross composition 1.10. Comparison between soy protein isolate and skim milk powder 1.10. Changes in the amino acids composition 1.10. Chemical compositional differences 1.10. Differences in some minerals contents 1.10. Differences in amino acids composition 1.10. Determination of partial substitution of milk solids not fat (MSNF) with soy protein isolate late (SFI).					Page
1.7. Estimation of acetaldehyde content. 1.8. Determination of diacetyl content 1.9. Available lysine determination 1.10. Brease activity determination 8. 1.11. Minerals determination 8. 2. Calcium determination 8. 3. Calcium determination 8. 4. Calcium determination 8. 5. Phosphorus determination 8. 6. Potassium determination 8. 7. Potassium determination 8. 8. 6. Potassium determination 8. 90 8. Potassium determination 9. 1.12. Determination of amino acid composition 8. Methionine determination 9. 2. Tryptophane determination 9. 2. Physical analysis 9. 1. Determination of specific gravity 9. 2. 2. Neasurment of rheological parameters 9. 3. 2. Assay of freezing point 9. 4. Determination of overrun 9. 5. Estimation of melting resistance 9. Organoleptic evaluation 9. 4. Statistical analysis. 9. PART I: Preparation and properties of soy protein isolate in comparison with skim milk powder 9. Evaluation of grains heat treatment effeiciency 9. Chemical changes in the soybean during preparation of soy protein isolate. 9. 2. Changes in the gross composition 9. 2. Changes in the gross composition 9. 2. Changes in the amino acids composition 9. 2. Changes in the amino acids composition 9. 2. Changes in the amino acids composition 9. Comparison between soy protein isolate and skim milk powder. 9. 1. Chemical compositional differences 9. 2. Differences in some minerals contents 9. 3. Differences in some minerals contents 9. 4. Evaluation of partial substitution of milk solids not fat (MSNF) with soy protein iso-					88
1.8. Determination of diacetyl content 1.9. Available lysine determination 38 1.10.Urease activity determination 38 1.11.Minerals determination 39 3. Calcium determination 39 5. Phosphorus determination 39 6. Potassium determination 39 7. Potassium determination 39 80 1.12.Determination of amino acid composition 39 80 81.12.Determination of amino acid composition 80 81.12.Determination of amino acid composition 81 82 83 84 85 86 87 87 88 88 88 88 88 88 89 80 80 80 80 80 80 80 80 80 80 80 80 80			•		88
1.9. Available lysine determination 1.10.Urease activity determination 1.11.Minerals determination 2. Calcium determination 3. Calcium determination 3. Determination 3. Determination 3. Determination 3. Comparison between soy protein isolate and skim milk powder. 3. Cheavage manner at the soybean during preparation of soy protein isolate and skim milk powder. 3. Comparison between soy protein isolate and skim milk powder. 3. Differences in some minerals contents 3. Differences in some minerals contents 3. Differences in some minerals contents 3. Differences in since minerals contents 3. Differences in some minerals contents			1.7. Estimation of acetaldehyd	e content.	88
1.10. Drease activity determination 1.11. Minerals determination 2. Calcium determination 3. Calcium determination 3. Phosphorus determination 3. Phosphorus determination 3. Calcium determination 4. Calcium determination 5. Calcium determination 6. Calcium determination			1.8. Determination of diacetyl	content	88
1.11.Minerals determination a. Calcium determination b. Phosphorus determination c. Potassium determination 89 1.12.Determination of amino acid composition a. Cystine determination b. Methionine determination c. Tryptophane determination c. Tryptophane determination g. 2. Physical analysis 2.1. Determination of specific gravity g. 2.2. Measurment of rheological parameters g. 3. Assay of freezing point g. 4. Determination of overrun g. 5. Estimation of melting resistance g. Organoleptic evaluation g. Organoleptic evaluation g. Statistical analysis. PART I: Preparation and properties of soy protein isolate in comparison with skim milk powder g. Chemical changes in the soybean during preparation of soy protein isolate. g. Chemical changes in the soybean during preparation of soy protein isolate. g. Chemical changes in the soybean during preparation of soy protein isolate. g. Changes in the gross composition g. Comparison between soy protein isolate and skim milk powder. g. Changes in the amino acids composition g. Comparison between soy protein isolate and skim milk powder. g. Differences in some minerals contents g. Differences in some minerals contents g. Differences in some minerals contents g. Differences in amino acids composition g. Evaluation of partial substitution of milk solids not fat (MSNF) with soy protein iso			1.9. Available lysine determin	ation	88
a. Calcium determination b. Phosphorus determination c. Potassium determination d. Potassium determination l. 1.12.Determination of amino acid composition a. Cystine determination b. Methionine determination c. Tryptophane determination g. Tryptophane determination g. Physical analysis g.i. Determination of specific gravity g. 2.2. Measurment of rheological parameters g. 3. Assay of freezing point g. 4. Determination of overrun g. 5. Estimation of melting resistance g. Organoleptic evaluation g. Organoleptic evaluation g. Statistical analysis. PART I: Preparation and properties of soy protein isolate in comparison with skim milk powder g. Chemical changes in the soybean during preparation of grains heat treatment effeiciency g. Chemical changes in the soybean during preparation of soy protein isolate. g. 2.1. Changes in the gross composition g. 2.2. Changes in the amino acids composition g. 3.1. Chemical compositional differences g. 3.2. Differences in some minerals contents g. 3.3. Differences in amino acids composition g. 4. Evaluation of partial substitution of milk solids not fat (MSNF) with soy protein iso-				ation	88
b. Phosphorus determination c. Potassium determination c. Potassium determination l.12.Determination of amino acid composition a. Cystine determination b. Methionine determination c. Tryptophane determination g. Physical analysis 2.i. Determination of specific gravity g. 2.2. Measurment of rheological parameters g. 3. Assay of freezing point g. 4. Determination of overrun g. 5. Estimation of melting resistance g. Organoleptic evaluation g. Statistical analysis. g. Statistical analysis. g. PART I: Preparation and properties of soy protein isolate in comparison with skim milk powder g. Chemical changes in the soybean during preparation of grains heat treatment effeiciency g. Chemical changes in the soybean during preparation of soy protein isolate. g. 2.1. Changes in the gross composition g. 2.2. Changes in the amino acids composition g. 3. Comparison between soy protein isolate and skim milk powder. g. 3.1. Chemical compositional differences g. 2.2. Differences in some minerals contents g. 3.3. Differences in some minerals contents g. 3.3. Differences in some minerals contents g. 3.3. Differences in amino acids composition g. 4. Evaluation of partial substitution of milk solids not fat (MSNF) with soy protein iso-					89
c. Potassium determination 1.12.Determination of amino acid composition a. Cystine determination b. Methionine determination c. Tryptophane determination 2. Physical analysis 2.1. Determination of specific gravity 2.2. Measurment of rheological parameters 3.3. Assay of freezing point 2.4. Determination of overrun 3. Organoleptic evaluation 4. Statistical analysis. PART I: Preparation and properties of soy protein isolate in comparison with skim milk powder 1. Evaluation of grains heat treatment effeiciency 2. Chemical changes in the soybean during preparation of soy protein isolate. 3. Changes in the gross composition 3. Comparison between soy protein isolate and skim milk powder. 3. Chemical compositional differences in 3.3. Differences in some minerals contents 3.3. Differences in amino acids composition 4. Evaluation of partial substitution of milk solids not fat (MSNF) with soy protein iso-					
1.12.Determination of amino acid composition a. Cystine determination b. Methionine determination c. Tryptophane determination 2. Physical analysis 2.1. Determination of specific gravity 2.2. Measurment of rheological parameters 3.3. Assay of freezing point 2.4. Determination of overrun 2.5. Estimation of melting resistance 3. Organoleptic evaluation 4. Statistical analysis. PART I: Preparation and properties of soy protein isolate in comparison with skim milk powder 1. Evaluation of grains heat treatment effeiciency 2. Chemical changes in the soybean during preparation of soy protein isolate. 2.1. Changes in the gross composition 3.2. Changes in the amino acids composition 3. Comparison between soy protein isolate and skim milk powder. 3.1. Chemical compositional differences 3.2. Differences in some minerals contents 3.3. Differences in some minerals composition 4. Evaluation of partial substitution of milk solids not fat (MSNF) with soy protein iso					
a. Cystine determination b. Methionine determination c. Tryptophane determination 2. Physical analysis 2.1. Determination of specific gravity 2.2. Measurement of rheological parameters 3.3. Assay of freezing point 2.4. Determination of overrun 2.5. Estimation of melting resistance 3. Organoleptic evaluation 4. Statistical analysis. PART I: Preparation and properties of soy protein isolate in comparison with skim milk powder 1. Evaluation of grains heat treatment effeiciency 2. Chemical changes in the soybean during preparation of soy protein isolate. 2.1. Changes in the gross composition 3. Comparison between soy protein isolate and skim milk powder. 3.1. Changes in the amino acids composition 3. Comparison between soy protein isolate and skim milk powder. 3.1. Chemical compositional differences 3.2. Differences in some minerals contents 3.3. Differences in amino acids composition 4. Evaluation of partial substitution of milk solids not fat (MSNF) with soy protein iso-			c. Potassium determinatio	n	89
b. Methionine determination c. Tryptophane determination 92 2. Physical analysis 2.1. Determination of specific gravity 2.2. Measurment of rheological parameters 93 2.3. Assay of freezing point 94 2.4. Determination of overrun 94 2.5. Estimation of melting resistance 94 3. Organoleptic evaluation 94. Statistical analysis. 95 PART I: Preparation and properties of soy protein isolate in comparison with skim milk powder 95 1. Evaluation of grains heat treatment effeiciency 95 2. Chemical changes in the soybean during preparation of soy protein isolate. 98 2.1. Changes in the gross composition 98 2.2. Changes in the amino acids composition 98 2.3. Comparison between soy protein isolate and skim milk powder. 3.1. Chemical compositional differences 3.2. Differences in some minerals contents 3.3. Differences in some minerals contents 102 3.2. Differences in amino acids composition 4. Evaluation of partial substitution of milk solids not fat (MSNF) with soy protein iso-				id composition	89
c. Tryptophane determination 2. Physical analysis 2.1. Determination of specific gravity 2.2. Measurment of rheological parameters 3.3. Assay of freezing point 2.4. Determination of overrun 2.5. Estimation of overrun 3.5. Estimation of melting resistance 3. Organoleptic evaluation 4. Statistical analysis. PART I: Preparation and properties of soy protein isolate in comparison with skim milk powder 1. Evaluation of grains heat treatment effeiciency 2. Chemical changes in the soybean during preparation of soy protein isolate. 2.1. Changes in the gross composition 3.2. Changes in the amino acids composition 3.2. Changes in the amino acids composition 3.1. Chemical compositional differences 3.2. Differences in some minerals contents 3.3. Differences in some minerals contents 3.3. Differences in amino acids composition 4. Evaluation of partial substitution of milk solids not fat (MSNF) with soy protein iso-					
2. Physical analysis 2.1. Determination of specific gravity 2.2. Measurment of rheological parameters 3.3. Assay of freezing point 2.4. Determination of overrun 3.5. Estimation of melting resistance 3. Organoleptic evaluation 4. Statistical analysis. PART I: Preparation and properties of soy protein isolate in comparison with skim milk powder 1. Evaluation of grains heat treatment effeiciency 2. Chemical changes in the soybean during preparation of soy protein isolate. 2.1. Changes in the gross composition 3.2. Changes in the amino acids composition 3. Comparison between soy protein isolate and skim milk powder. 3.1. Chemical compositional differences 3.2. Differences in some minerals contents 3.3. Differences in amino acids composition 4. Evaluation of partial substitution of milk solids not fat (MSNF) with soy protein iso-					
2.1. Determination of specific gravity 2.2. Measurment of rheological parameters 2.3. Assay of freezing point 2.4. Determination of overrun 2.5. Estimation of melting resistance 3. Organoleptic evaluation 4. Statistical analysis. PART I: Preparation and properties of soy protein isolate in comparison with skim milk powder 1. Evaluation of grains heat treatment effeiciency 2. Chemical changes in the soybean during preparation of soy protein isolate. 2.1. Changes in the gross composition 3.2. Changes in the amino acids composition 3. Comparison between soy protein isolate and skim milk powder. 3.1. Chemical compositional differences 3.2. Differences in some minerals contents 3.3. Differences in amino acids composition 4. Evaluation of partial substitution of milk solids not fat (MSNF) with soy protein iso-			c. Tryptophane determinat	ion	92
2.2. Measurment of rheological parameters 2.3. Assay of freezing point 2.4. Determination of overrun 2.5. Estimation of melting resistance 3. Organoleptic evaluation 4. Statistical analysis. PART I: Preparation and properties of soy protein isolate in comparison with skim milk powder 1. Evaluation of grains heat treatment effeiciency 2. Chemical changes in the soybean during preparation of soy protein isolate. 2.1. Changes in the gross composition 2.2. Changes in the amino acids composition 3. Comparison between soy protein isolate and skim milk powder. 3.1. Chemical compositional differences 3.2. Differences in some minerals contents 3.3. Differences in some minerals contents 3.3. Differences in amino acids composition 4. Evaluation of partial substitution of milk solids not fat (MSNF) with soy protein iso-		2.			
2.3. Assay of freezing point 2.4. Determination of overrun 2.5. Estimation of melting resistance 3. Organoleptic evaluation 4. Statistical analysis. PART I: Preparation and properties of soy protein isolate in comparison with skim milk powder 1. Evaluation of grains heat treatment effeiciency 2. Chemical changes in the soybean during preparation of soy protein isolate. 2.1. Changes in the gross composition 3.2. Changes in the amino acids composition 3. Comparison between soy protein isolate and skim milk powder. 3.1. Chemical compositional differences 3.2. Differences in some minerals contents 3.3. Differences in amino acids composition 4. Evaluation of partial substitution of milk solids not fat (MSNF) with soy protein iso-			2.1. Determination of specific	gravity	92
2.4. Determination of overrun 2.5. Estimation of melting resistance 3. Organoleptic evaluation 4. Statistical analysis. PART I: Preparation and properties of soy protein isolate in comparison with skim milk powder 1. Evaluation of grains heat treatment effeiciency 2. Chemical changes in the soybean during preparation of soy protein isolate. 2.1. Changes in the gross composition 3.2. Changes in the amino acids composition 3. Comparison between soy protein isolate and skim milk powder. 3.1. Chemical compositional differences 3.2. Differences in some minerals contents 3.3. Differences in amino acids composition 4. Evaluation of partial substitution of milk solids not fat (MSNF) with soy protein iso-				parameters	93
2.5. Estimation of melting resistance 3. Organoleptic evaluation 4. Statistical analysis. PART I: Preparation and properties of soy protein isolate in comparison with skim milk powder 1. Evaluation of grains heat treatment effeiciency 2. Chemical changes in the soybean during preparation of soy protein isolate. 2.1. Changes in the gross composition 3.2. Changes in the amino acids composition 3. Comparison between soy protein isolate and skim milk powder. 3.1. Chemical compositional differences 3.2. Differences in some minerals contents 3.3. Differences in some minerals contents 3.3. Differences in amino acids composition 4. Evaluation of partial substitution of milk solids not fat (MSNF) with soy protein iso-					94
3. Organoleptic evaluation 4. Statistical analysis. PART I: Preparation and properties of soy protein isolate in comparison with skim milk powder 1. Evaluation of grains heat treatment effeiciency 2. Chemical changes in the soybean during preparation of soy protein isolate. 2.1. Changes in the gross composition 2.2. Changes in the amino acids composition 3. Comparison between soy protein isolate and skim milk powder. 3.1. Chemical compositional differences 3.2. Differences in some minerals contents 3.3. Differences in some minerals contents 3.3. Differences in amino acids composition 4. Evaluation of partial substitution of milk solids not fat (MSNF) with soy protein iso-					
4. Statistical analysis. PART I: Preparation and properties of soy protein isolate in comparison with skim milk powder 1. Evaluation of grains heat treatment effeiciency 2. Chemical changes in the soybean during preparation of soy protein isolate. 2.1. Changes in the gross composition 3.2. Changes in the amino acids composition 3. Comparison between soy protein isolate and skim milk powder. 3.1. Chemical compositional differences 3.2. Differences in some minerals contents 3.3. Differences in amino acids composition 4. Evaluation of partial substitution of milk solids not fat (MSNF) with soy protein iso-			2.5. Estimation of melting res	sistance	94
PART I: Preparation and properties of soy protein isolate in comparison with skim milk powder 95 1. Evaluation of grains heat treatment effeiciency 95 2. Chemical changes in the soybean during preparation of soy protein isolate. 98 2.1. Changes in the gross composition 98 2.2. Changes in the amino acids composition 100 3. Comparison between soy protein isolate and skim milk powder. 102 3.1. Chemical compositional differences 102 3.2. Differences in some minerals contents 105 3.3. Differences in amino acids composition 107 4. Evaluation of partial substitution of milk solids not fat (MSNF) with soy protein iso-					
PART I: Preparation and properties of soy protein isolate in comparison with skim milk powder 95 1. Evaluation of grains heat treatment effeiciency 95 2. Chemical changes in the soybean during preparation of soy protein isolate. 98 2.1. Changes in the gross composition 98 2.2. Changes in the amino acids composition 100 3. Comparison between soy protein isolate and skim milk powder. 102 3.1. Chemical compositional differences 102 3.2. Differences in some minerals contents 105 3.3. Differences in amino acids composition 107 4. Evaluation of partial substitution of milk solids not fat (MSNF) with soy protein iso-		4.	. Statistical analysis.		94
PART I: Preparation and properties of soy protein isolate in comparison with skim milk powder 95 1. Evaluation of grains heat treatment effeiciency 95 2. Chemical changes in the soybean during preparation of soy protein isolate. 98 2.1. Changes in the gross composition 98 2.2. Changes in the amino acids composition 100 3. Comparison between soy protein isolate and skim milk powder. 102 3.1. Chemical compositional differences 102 3.2. Differences in some minerals contents 105 3.3. Differences in amino acids composition 107 4. Evaluation of partial substitution of milk solids not fat (MSNF) with soy protein iso-					
isolate in comparison with skim milk powder 1. Evaluation of grains heat treatment effeiciency 2. Chemical changes in the soybean during preparation of soy protein isolate. 2.1. Changes in the gross composition 2.2. Changes in the amino acids composition 3. Comparison between soy protein isolate and skim milk powder. 3.1. Chemical compositional differences 3.2. Differences in some minerals contents 3.3. Differences in amino acids composition 4. Evaluation of partial substitution of milk solids not fat (MSNF) with soy protein iso-	K!	ESUL	JETS AND DISCUSSION		95
powder 95 1. Evaluation of grains heat treatment effeiciency 95 2. Chemical changes in the soybean during preparation of soy protein isolate. 98 2.1. Changes in the gross composition 98 2.2. Changes in the amino acids composition 100 3. Comparison between soy protein isolate and skim milk powder. 102 3.1. Chemical compositional differences 102 3.2. Differences in some minerals contents 105 3.3. Differences in amino acids composition 107 4. Evaluation of partial substitution of milk solids not fat (MSNF) with soy protein iso-		PAF			
1. Evaluation of grains heat treatment effeiciency 95 2. Chemical changes in the soybean during preparation of soy protein isolate. 98 2.1. Changes in the gross composition 98 2.2. Changes in the amino acids composition 100 3. Comparison between soy protein isolate and skim milk powder. 102 3.1. Chemical compositional differences 102 3.2. Differences in some minerals contents 105 3.3. Differences in amino acids composition 107 4. Evaluation of partial substitution of milk solids not fat (MSNF) with soy protein iso-			•	vith skim milk	
ency 2. Chemical changes in the soybean during preparation of soy protein isolate. 2.1. Changes in the gross composition 2.2. Changes in the amino acids composition 3. Comparison between soy protein isolate and skim milk powder. 3.1. Chemical compositional differences 3.2. Differences in some minerals contents 3.3. Differences in amino acids composition 4. Evaluation of partial substitution of milk solids not fat (MSNF) with soy protein iso-			powder		95
2. Chemical changes in the soybean during preparation of soy protein isolate. 2.1. Changes in the gross composition 98 2.2. Changes in the amino acids composition 100 3. Comparison between soy protein isolate and skim milk powder. 102 3.1. Chemical compositional differences 102 3.2. Differences in some minerals contents 105 3.3. Differences in amino acids composition 107 4. Evaluation of partial substitution of milk solids not fat (MSNF) with soy protein iso-		i.	. Evaluation of grains heat trea	stmest effeici-	
preparation of soy protein isolate. 2.1. Changes in the gross composition 2.2. Changes in the amino acids composition 3. Comparison between soy protein isolate and skim milk powder. 3.1. Chemical compositional differences 3.2. Differences in some minerals contents 3.3. Differences in amino acids composition 4. Evaluation of partial substitution of milk solids not fat (MSNF) with soy protein iso-			ency		95
preparation of soy protein isolate. 2.1. Changes in the gross composition 2.2. Changes in the amino acids composition 3. Comparison between soy protein isolate and skim milk powder. 3.1. Chemical compositional differences 3.2. Differences in some minerals contents 3.3. Differences in amino acids composition 4. Evaluation of partial substitution of milk solids not fat (MSNF) with soy protein iso-		2.	. Chemical changes in the s	sovbean during	
2.1. Changes in the gross composition 98 2.2. Changes in the amino acids composition 100 3. Comparison between soy protein isolate and skim milk powder. 102 3.1. Chemical compositional differences 102 3.2. Differences in some minerals contents 105 3.3. Differences in amino acids composition 107 4. Evaluation of partial substitution of milk solids not fat (MSNF) with soy protein iso-					98
2.2. Changes in the amino acids composition 100 3. Comparison between soy protein isolate and skim milk powder. 102 3.1. Chemical compositional differences 102 3.2. Differences in some minerals contents 105 3.3. Differences in amino acids composition 107 4. Evaluation of partial substitution of milk solids not fat (MSNF) with soy protein iso-					
skim milk powder. 3.1. Chemical compositional differences 3.2. Differences in some minerals contents 3.3. Differences in amino acids composition 4. Evaluation of partial substitution of milk solids not fat (MSNF) with soy protein iso-					
skim milk powder. 3.1. Chemical compositional differences 3.2. Differences in some minerals contents 3.3. Differences in amino acids composition 4. Evaluation of partial substitution of milk solids not fat (MSNF) with soy protein iso-		з.	. Comparison between soy protei	in isolate and	
3.1. Chemical compositional differences 102 3.2. Differences in some minerals contents 105 3.3. Differences in amino acids composition 107 4. Evaluation of partial substitution of milk solids not fat (MSNF) with soy protein iso-					102
3.2. Differences in some minerals contents 3.3. Differences in amino acids composition 4. Evaluation of partial substitution of milk solids not fat (MSNF) with soy protein iso-				fferences	
3.3. Differences in amino acids composition 107 4. Evaluation of partial substitution of milk solids not fat (MSNF) with soy protein iso-					
 Evaluation of partial substitution of milk solids not fat (MSNF) with soy protein iso- 			3.3. Differences in amino acid	s composition	
		4.	. Evaluation of partial substit	tution of milk	
late (SPI). 110				/ protein iso-	
			late (SPI).		110

	Page
PART II: The use of soy protein isolate in chocolate milk drink substitute	117
 Gross composition and pH value of chocolate milk drink substitute. 1.1. Dry matter and fat contents 1.2. Total nitrogen content 1.3. Lactose and ash contents 1.4. The pH value 	117 117 118 118 124
2. Physical properties of chocolate milk drink 2.1. Specific gravity 2.2. Viscosity	125 125 129
3. Organoleptic properties of chocolate milk drink 3.1. Appearance property. 3.2. Flavour property. 3.3. Consistency property. 3.4. Total score	129 132 132 132 133
PART III: The use of soy protein isolate in yoghurt substitute.	134
 Effect of the substitution with SPI on the lactose hydrolysis and the acidity develop- ment during incubation of yoghurt milk Lactose hydrolysis Acidity development Changes in pH value 	135 135 135 141
 Compositional differences in yoghurt substitute as a function of MSNF substitution level with SPI Dry matter and fat contents Total nitrogen content Lactose and ash contents 	141 141 145 145
3. Chemical quality of yoghurt substitute during cold storage as a function of MSNF replacement with SPI	147
3.1. Lactose hydrolysis 3.2. Changes in titratable acidity 3.3. Changes in pH value 3.4. Acetaldehyde and diacetyl contents 4. Rheological properties of fresh and cold stored yoghurt as a function of MSNF	147 148 151 15 4
replacement with SPI 4.1. Effect of MSNF substitution with SPI 4.2. Effect of cold storage	16 0 16 0 164

`\

	Page
 5. Organoleptic quality of yoghurt as a function of MSNF substitution with SPI and cold storage 5.1. Appearance property 5.2. Flavour property 5.3. Consistency property 5.4. Total score 	167 167 167 169 169
PART IV: The use of soy protein isolate in ice milk substitute	170
 Gross composition and pH value of ice milk substitute mix 1.1. Dry matter and fat contents 1.2. Total nitrogen content 1.3. Lactose and ash contents 1.4. pH value of ice milk mix 	170 170 174 174 177
2. Physical properties of ice milk substitute mix 2.1. Specific gravity 2.2. Viscosity 2.3. Freezing point	177 177 177 182
 3. Physical properties of resultant ice milk 3.1. Specific gravity 3.2. Overrun 3.3. Melting resistance 	182 182 185 187
 Organoleptic quality of ice milk as a function of MSNF substitution with SPI A.1. Appearance property Flavour property Consistency property Total score 	187 187 189 189 189
SUMMARY	191
REFERENCE	199
ARARIC SUMMARY	_

LIST OF TABLES

No.	Title	Page
1	The formulas (kg/100 kg) of chocolate milk drink made by substitution of milk solids not	
	fat (MSNF) with different levels of soy prot-	
	eim isolate (SPI).	83
2	The formulas (kg/100 kg) of yoghurt made by	
	substitution of milk solids not fat (MSNF)	
	with different levels of soy protein isolate	
	(SPI).	84
3	The formulas (kg/100 kg) of ice milk mix made by sbustitution of milk solids not fat (MSNF)	
	with different levels of soy protein isolate (SPI)	86
4	Availability of lysine and urease activity of	
	scybean as affected by preparation process.	96
5	Chemical composition of soybean during prepa-	
	ration process	99
6	Changes in amino acids (AA) composition (g/	
	100g protein) during the soybean preparation	
	process	101
7	Variance analysis (F-test) of data of table	
	(6) as affected by preparation step of soy	
	bean (V1) and between the amino acids itself (V2)	103

No.	Title	Page
. 8	Gross composition of skim milk powder (SMP) and soy protein isolate (SPI)	104
9	Contents of some minerals of skimmilk powder (SMP) and soy protein isolate (SPI)	106
10	Amino acid composition (g/100 g protein) of skimmilk powder (SMP) and soy protein isolate (SPI)	108
11	Amino acids composition (g/100 g) of recipes formulated on the base of substitution of milk solids not fat (MSNF) with soy protein isolate (SPI) suggested in several dairy products	111
12	Variance analysis (F-test) of data given in Table(11) as affected by the level of substitution of milk solids not fat with soy protein isolate	112
13	Gross composition and pH value of chocolate milk drink made from recombined milk with different replacement levels of milk solids not fat (MSNF) with soy protein isolate(SPI) with (A) or without(B) adding of stabilizer	119
14	Statistical analysis (F-test and LSD) of data given in Table (13).	120
15	Specific gravity and viscosity of chocolate milk drink made from recombined milk with different replacement levels of milk solids	126

		Page
	not fat (MSNF) with soy protein isolate(SPI) with(A) or without(B) adding of stabilizer.	126
16	Statistical analysis (F-test and LSD) of the data given in Table (15).	127
17	The organoleptic scores for chocolate milk drink made from recombined milk with different replacement levels of milk solids not fat (MSNF) with soy protein isolate (SPI)	13 1
18	Lactose content before inoculation after in- cubation and during cold storage of yoghurt made from recombined milk with different rep- lacement levels of milk solids not fat(MSNF) with soy protein isolate (SPI)	136
19	Variance analysis (F-test and LSD) of the data given in Table (18).	136
20	Titratable acidity of yoghurt milk before inculation and during incubation for 3 h. at 43°C as a function of the substitution level of milk solids not fat (MSNF) with soy protein isolate (SPI)	138
21	Variance analysis (F-test and LSD) of data given in Table (20).	138
22	pH value of yoghurt milk before inoculation and during incubation for 3 h at 43 C as a function of the substitution level of milk solids not fat (MSNF) with soy protein isolate (SPI)	142

		Page
23	Variance analysis (F-test and LSD) of data given in Table (22).	142
24	Gross composition of yoghurt made from reco- mbined milk with different replacement levels of the milk solids not fat (MSNF) with soy protein isolate (SPI)	144
25	Titratable acidity of yoghurt made from recombined milk with different replacement levels of milk solids not fat (MSNF) with soy protein isolate (SPI) during cold storage at 5°C for 7 days.	149
26	Variance analysis (F -test and LSD) of data given in Table (25).	149
27	pH value of yoghurt made from recombined milk with different replacement levels of milk solids not fat (MSNF) with soy protein isolate (SPI) during cold storage at 5°C for 7 days.	152
28	Variance analysis (F-test and LSD) of data given in Table (27).	152
29	Acetaldehyde concentration of yoghurt made from recombined milk with different replacement levels of milk solids not fat(MSNF) with soy protein isolate(SPI) during cold storage at 5°C for 7 days.	155
30	Variance analysis (F-test and LSD) of data given in Table (29).	15\$

		Page
31	Diacetyl concentration of yoghurt made from recombined milk with different replacement levels of milk solids not fat(MSNF) with soy protein isolate(SPI) during cold storage at 5°C for 7 days.	15 7
32	Variance analysis (F-test and LSD) of data given in Table (31).	15 7
33	Rheological parameters of yoghurt when fresh (F) or cold stored for 7 days (S) as a function of milk solids not fat(MSNF) substitution with soy protein isolate (SPI).	151
34	Statistical analysis (F-test and LSD) of data given in Table (33).	165
35	The organoleptic scores for yoghurt made from recombined milk with different replacement levels of milk solids not fat (MSNF) with soy protein isolate (SPI).	168
36	Gross composition and pH value of ice milk mixes made from recombined milk with different replacement levels of the milk solids not fat(MSNF) with soy protein isolate (SPI) flavoured with vanilla(V) or Cacao(C).	17.1
37	Statistical analysis (F-test and LSD) of the data given in Table (36).	172
38	Specific gravity, viscosity and freezing point of ice milk mixes made from recombined milk with different replacement levels of milk	