

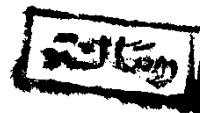
RATE OF HYDROLYSIS OF SUCROSE WITH SOME ORGANIC ACIDS

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B.S

Dissertation Submitted In Partial Fulfillment of the Requirements
For The Degree Of

Ph.D. (Agric. Chem.)

Faculty of Agriculture,
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1971



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WITH SOME ORGANIC ACIDS

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Date : 22 / 2 / 1971.



ACKNOWLEDGEMENT

The writer wishes to express his deepest gratitude to Professor Dr. Fathy A. Abd-Elhafiz for his supervision, kind help, valuable suggestions and encouragement during the course of this thesis.

The writer wishes also to acknowledge Dr. Ahmed Said Hamed, Assistant Professor of Biochemistry for his supervision and help during this investigation.

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INTRODUCTION

1. INTRODUCTION

Sugar requires no comment to explain its nutritive value and it would be certainly difficult to imagine an existence without sugar both as a source of energy and as a sweetening agent. Spencer and Meade (1963) stated that the Arabs were responsible for the spread of cane culture around The Mediterranean area in the Middle Ages; the Arabian influence established the art of sugar refining in Egypt about 1000 A. D., but for several centuries the product continued to be a costly delicacy. Spencer and Meade (1963) indicated that more than 98 % of the sugar marketed in the U.S.A. is consumed for nutritional purposes.

The annual report submitted by the Ministry of Supplies and Home Trade (1969) indicated the consumption of 470,903 tons of sugar in the U.A.R. throughout the year 1968/1969, while the local production during the same period was 452,497 tons. The same report refers to 71,837 tons of exported sugar and 88,028 tons of imported sugar during the same period. Tables (1) and (2) indicate the local production of sugar in different factories during the period from 1965 to 1969; the exported and imported amounts of sugar were also included :