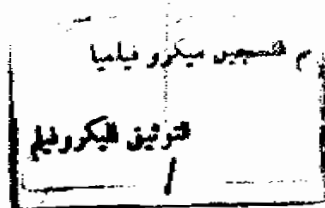


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# PHYSICAL AND CHEMICAL CHANGES OF PACKAGED UHT MILK

By



**SAHAR FAROUK MAHMOUD DERAZ**

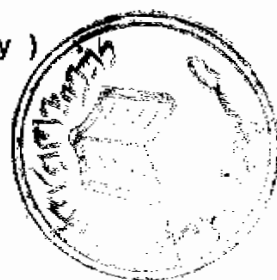
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## ABSTRACT

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**Physical and Chemical Changes of Packaged UHT Milk,**

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During the past decade ultra high temperature (UHT) sterilized milk has achieved a still increasing market share of fluid milk. In the same period of time much research has been carried out to improve the flavour of UHT milk and to achieve a better understanding of the factors governing flavour evolution of UHT milk during storage. It is now a well established fact, that besides heat treatment other factors such as packaging material, storage temperature and storage time play an important role in determining the keeping quality of UHT sterilized milk. UHT processing of milk has been attempted in **Egypt** for marketing fluid milk as it enhances the shelf life of milk at ambient temperature.

The objective of this study was to investigate the effects of various commercial processing (different time-temperature profiles and packaging material) and storage (ambient and refrigerator temperature) conditions on the physical, chemical and Organoleptic properties of UHT milk. A slight decrease was observed in total solids, fat, total nitrogen, lactose, pH, colour and flavour acceptability. The rate of decrease was faster in samples stored at room temperature. However, a little rise in acidity, non-protein N, non-casein N, thiobarbituric acid, free and potential HMF was noticed during storage. The rate was also faster at room temperature. Calcium and phosphorus, showed no change or very slight decrease during storage at both storage temperatures.

Therefore, it could be concluded that UHT milk packaged by Tetra pak system and stored at / or near refrigeration temperatures retains a satisfactory flavour for a much longer period than when stored at more elevated temperatures.

**KEY WORDS :** UHT milk- Packaging - Storage - Chemical changes - Physical changes - Sensoric changes.

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**SAMAR F. M. DERAZ**

SEPT. 7 , 1997

## DEDICATION

I AM PLEASED TO DEDICATE THIS WORK TO MY HUSBAND MR. ASHRAF A. M. KHALIL . I HAVE TO PAY SPECIAL TRIBUTE FOR HIS SACRIFICES , ENTHUSIASM AND UNLIMITED HELP IN PREPARING THIS MANUSCRIPT .

I AM INDEBTED ALSO TO MY *MOTHER-IN-LAW* AND MY KIDS , SAMEH & MAZEN , TO WHOM I OWE THE TIME SPENT IN CARRYING OUT THE EXPERIMENTAL WORK .

*SAHAR F. M. DERAZ*

# CONTENTS

	Page
<b>INTRODUCTION .....</b>	<b>1</b>
<b>REVIEW OF LITERATURE .....</b>	<b>3</b>
1- <i>Changes in proteins in UHT milk during storage.....</i>	<b>3</b>
2- <i>Changes in HMF in UHT milk during storage .....</i>	<b>5</b>
3- <i>Changes in sedimentation in UHT milk during storage .....</i>	<b>7</b>
4- <i>Age gelation of UHT milk.....</i>	<b>8</b>
5- <i>Changes in flavour of UHT milk during storage.....</i>	<b>11</b>
6- <i>Sensoric changes in UHT milk during storage .....</i>	<b>13</b>
 <b>MATERIALS AND METHODS .....</b>	 <b>16</b>
<b>I- UHT Milk Samples .....</b>	<b>16</b>
<b>II- Storage of Samples .....</b>	<b>16</b>
<b>III- Analytical procedure .....</b>	<b>16</b>
1- Determination of acidity and pH .....	16
2- Determination of total solids content .....	17
3- Determination of fat content .....	17
4- Determination of nitrogen distribution .....	17
5- Determination of lactose content .....	17
6- Determination of the total ionic calcium .....	18
7- Determination of phosphorus content.....	20
8- Determination of hydroxymethyl furfural (HMF).....	21
9- Determination of thiobarbituric acid value .....	23
10- Determination of the sedimentation .....	23
11- Organoleptic assessment of UHT milks .....	24
12- Statistical analysis .....	24



## II

	Page
<b>RESULTS AND DISCUSSION .....</b>	<b>26</b>
1- Titratable acidity .....	26
2- pH value .....	29
3- Total solids content .....	29
4- Fat content .....	35
5- Total N content .....	38
6- Non-protein N content .....	41
7- Non-casein N .....	41
8- Lactose content .....	45
9- Total ionic calcium and phosphorus .....	48
10- Hydroxymethyl furfural (HMF) .....	54
a- Free HMF .....	54
b- potential HMF .....	57
11- Thiobarbituric acid (TBA) value .....	60
12- Sedimentation .....	61
13- Organoleptic assessment of UHT milk .....	65
a- Colour .....	65
b- Flavour .....	70
<b>SUMMARY AND CONCLUSION .....</b>	<b>75</b>
<b>REFERENCES .....</b>	<b>79</b>
<b>ARABIC SUMMARY .....</b>	<b>---</b>

### III

#### LIST OF TABLES

Table No.		Page
1	Analysis of variance for the effect of storage time (S) and brand of UHT milk (B) on its titratable acidity during storage at refrigerator .....	28
2	Analysis of variance for the effect of storage time (S) and brand of UHT milk (B) on its titratable acidity during storage at room temperature .....	28
3	Analysis of variance for the effect of storage time (S) and brand of UHT milk (B) on its pH value during storage at refrigerator .....	31
4	Analysis of variance for the effect of storage time (S) and brand of UHT milk (B) on its pH value during storage at room temperature .....	31
5	Analysis of variance for the effect of storage time (S) and brand of UHT milk (B) on its total solids content during storage at refrigerator .....	34
6	Analysis of variance for the effect of storage time (S) and brand of UHT milk (B) on its total solids content during storage at room refrigerator .....	34
7	Analysis of variance for the effect of storage time (S) and brand of UHT milk (B) on its fat content at refrigerator .....	37

Table No.	Page
15	Analysis of variance for the effect of storage time (S) and brand of UHT milk (B) on its lactose content at refrigerator ..... 49
16	Analysis of variance for the effect of storage time (S) and brand of UHT milk (B) on its lactose content during storage at room temperature ..... 49
17	Analysis of variance for the effect of storage time (S) and brand of UHT milk (B) on its phosphorus content during storage at refrigerator ..... 53
18	Analysis of variance for the effect of storage time (S) and brand of UHT milk (B) on its phosphorus content during storage at room temperature ..... 53
19	Analysis of variance for the effect of storage time (S) and brand of UHT milk (B) on its free hydroxymethyl furfural content during storage at refrigerator ..... 56
20	Analysis of variance for the effect of storage time (S) and brand of UHT milk (B) on its free hydroxymethyl furfural content during storage at room temperature ..... 56

Table No.	Page
21	59
	Analysis of variance for the effect of storage time (S) and brand of UHT milk (B) on its potential hydroxymethyl furfural content during storage at refrigerator .....
22	59
	Analysis of variance for the effect of storage time (S) and brand of UHT milk (B) on its potential hydroxymethyl furfural content during storage at room refrigerator .....
23	63
	Analysis of variance for the effect of storage time (S) and brand of UHT milk (B) on its TBA value during storage at refrigerator .....
24	63
	Analysis of variance for the effect of storage time (S) and brand of UHT milk (B) on its TBA value during storage at room temperature .....
25	66
	Analysis of variance for the effect of storage time (S) and brand of UHT milk (B) on its sediment volume during storage at refrigerator .....
26	66
	Analysis of variance for the effect of storage time (S) and brand of UHT milk (B) on its sediment volume during storage at room temperature .....
27	69
	Analysis of variance for the effect of storage time (S) and brand of UHT milk (B) on its colour scores during storage at refrigerator .....

## VII

Table No.	Page
28	Analysis of variance for the effect of storage time (S) and brand of UHT milk (B) on its colour scores during storage at room temperature ..... 69
29	Analysis of variance for the effect of storage time (S) and brand of UHT milk (B) on its flavour scores during storage at refrigerator ..... 74
30	Analysis of variance for the effect of storage time (S) and brand of UHT milk (B) on its flavour scores during storage at room refrigerator ..... 74

# IX

Fig No		Page
10	Effect of storage time and brand of UHT milk on its fat content during storage at refrigerator ....	36
11	Effect of storage time and brand of UHT milk on its fat content during storage at room temperature .....	36
12	Effect of storage time and brand of UHT milk on its totalN content during storage at refrigerator	39
13	Effect of storage time and brand of UHT milk on its total N content during storage at room temperature .....	39
14	Effect of storage time and brand of UHT milk on its non-protien N content during storage at refrigerator .....	42
15	Effect of storage time and brand of UHT milk on its non-protien N content during storage at room temperature.....	42
16	Effect of storage time and brand of UHT milk on its non-casein N content during storag at refrigerator.....	44
17	Effect of storage time and brand of UHT milk on its non-casein N content during storage at room temperature.....	44

# X

Fig. No		Page
18	Effect of storage time and brand of UHT milk on its lactose content during storage at refrigerator.....	47
19	Effect of storage time and brand of UHT milk on its lactose content during storage at room temperature.....	47
20	Effect of storage time and brand of UHT milk on its calcium content during storage at refrigerator.....	51
21	Effect of storage time and brand of UHT milk on its calcium content during storage at room temperature .....	51
22	Effect of storage time brand of UHT milk on its phosphorous content during storage at refrigerator.....	52
23	Effect of storage time and brand of UHT milk on its phosphorous content during storage at room temperature.....	52
24	Effect of storage time and brand of UHT milk on its free HMF content during storage at refrigerator.....	55
25	Effect of storage time and brand of UHT milk on its phosphorous content during storage at room temperature .....	55