



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



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بالرسالة صفحات  
لم ترد بالأصل

**PALATABILITY OF CAMEL MEAT AS INFLUENCED  
BY DIFFERENT COOKING METHODS**

***BY***

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*B.Sc Home Economics, 1994*

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***Thesis***

*Submitted in partial Fulfilment in the Requirement for the*

***Degree of***

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***IN***

*Nutrition and food science*

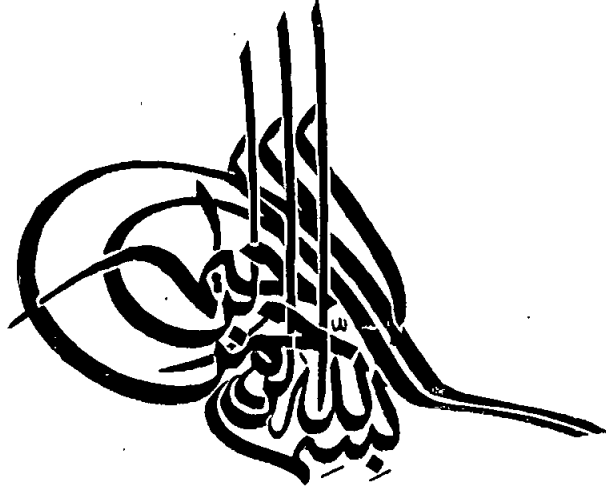
**Department Of Nutrition And Food Science**

**Faculty of Home Economics**

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﴿قَالُوا سُبْحَانَكَ لَا عِلْمَ لَنَا إِلَّا مَا عَلَّمْتَنَا﴾

﴿إِنَّكَ أَنْتَ الْعَلِيمُ الْحَكِيمُ﴾

صدق الله العظيم

قال رسول الله صلى الله عليه وسلم

"يُقَالُ لِلْمَرْءِ عَالِمًا مَا دَامَ فِي طَلْبِ الْعِلْمِ فَإِنْ ظَنَّ أَنَّهُ عِلْمٌ فَقَدْ جَهِلَ"

صدق رسول الله صلى الله عليه وسلم

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# INTRODUCTION

## INTRODUCTION

In the last decade the demand for raw and processed meat increased rapidly as a result of ceaseless remarkable increase in population.

At the same time the limited development of cattle production due to the lack of pasture and animal feeds resulted in the rapid increase of local meat price. Considering the new world order, associated with the Free Commerce Agreements, it expected that the local market will be saturated with different foreign products. As usual, the consumer will choose his foods, which are of possibly higher quality and costs him less. Due to advantage of mass production, the high quality, less costly meat may not be the local, but that of foreign production. Therefore, fight for better quality and lower selling price is now a matter of life or death for Egypt as well as for other developing countries, who suffer of much pressure due to large population and undeveloped economic status.

As for meat, attention should be directed towards the camel meat, which is a low priced one, as well as to less costly beef, that obtained from the old animals or low grade cuts. This may solve the problem cost and selling-price, and still much should be done to find a proper solution for the quality. Although palatability of meat can be a altering time-temperature combination and the cooking method (Asghar and Pearson, 1980), the expected improvement is also limited in case of extremely tough meat. Therefore, some food additives and new

technological treatments were suggested, prior to cooking meat by different methods. EL-Dessouky, Soad (1996) obtained good quality cooked, when imported frozen beef were salted for 18 hours, then roasted. According to Reddy *et al.*, (1991) meat soaking in cold sodium Tripolyphosphate improved the colour, appearance, flavour, juiciness, tenderness and overall acceptability. When the meat was treated by Polyphosphates in a combination with NaCl quality attributes were improved considerably. Moreover Versluys *et al.*, (1996) showed that cooked ham meat with soy protein isolate was preferred to that made with phosphates, appearance, flavour and other quality attributes were highest for products made with soy protein isolate.

As for the new technology, Wheeler *et al.*, (1990 b) found that sensory and cooking properties of beef were lower for electrically simulated meat, as compared with that of blade tenderization. Nevertheless, new tenderization methods were not applied for camel meat of 2 years old animals which is characterized by high shear value and cooking loss.

Considering massaging which is another new method, that appeared 30 years ago or more, but was not used extensively at a commercial scale until 1990 year, it should be noted that massaging makes the muscle more pliable, provides more efficient retention of pickle and improves yield (Torr, 1965 and Hansen *et al.*, 1966), as well as the colour (Krause *et al.*, 1978), and uniformity of texture and for distribution along with the improvement of the binding, quality of sectioned and formed meat products (Siegel *et al.*, 1978). This method

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