



شبكة المعلومات الجامعية

بِسْمِ اللَّهِ الرَّحْمَنِ الرَّحِيمِ







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شبكة المعلومات الجامعية

التوثيق الالكتروني والميكرو فيلم



# جامعة عين شمس

التوثيق الالكتروني والميكرو فيلم

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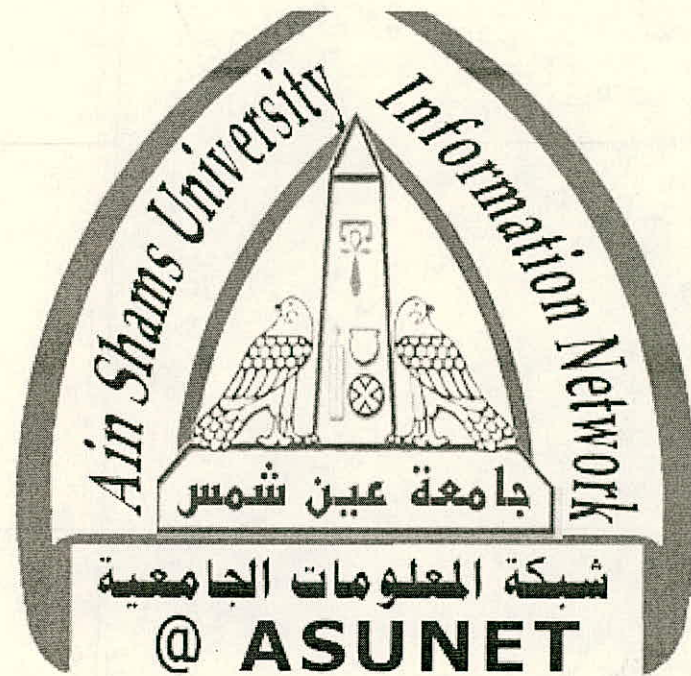
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بالرسالة صفحات

لم ترد بالأصل



Suez Canal University  
Faculty of Veterinary Medicine  
Department of Food Hygiene and Control

**INCIDENCE OF ENTEROBACTERIACEAE IN  
DRESSED CARCASSES OF SHEEP IN ISMAILIA  
GOVERNORATE.**

Thesis Presented  
by  
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For the Degree  
of  
**M. V. Sc.**  
(Meat Hygiene)

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**2001**

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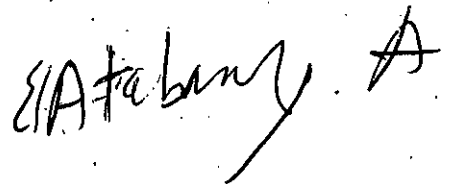


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بِسْمِ اللَّهِ الرَّحْمَنِ الرَّحِيمِ

"قَالُوا سُبْحَانَكَ لَا عِلْمَ لَنَا إِلَّا مَا عَلَّمْتَنَا

إِنَّكَ أَنْتَ الْعَلِيمُ الْحَكِيمُ"

صَدَقَ اللَّهُ الْعَظِيمُ

البقرة (٣٢)



**Dedicate**

**To**

***MY PARENTS***

***MY HUSBAND***

***MY SISTER (ENASS)***



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# ***INTRODUCTION***



# Introduction

Red meat including lamb and mutton is a major component of the Egyptian diet, supplying variable percentage of calories, protein and fat which could be a matter of considerable interest.

The gross composition of selected raw red meat cuts including lamb and mutton was shown by **Adams, (1975)**. This record was worth to be listed later on by **Penfield and Campbell, (1990)**.

Water, protein, fat, carbohydrate and other components are important to the eating quality of meat. As regard lamb and sheep the record values attained to 64.8 % water, 17.8 % protein and 16.2% fat for the red meat obtained from leg while in loin of mutton such values were 57.5 % water, 16.3% protein and 24.9 % fat. Carbohydrate listed as 0 % for all muscles.

Sheep were probably among the first animals to be domesticated by man. They can found under a wide range of environment through out the world and their system of husbandry has changed very little over the centuries in most countries.