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شبكة المعلومات الجامعية



شبكة المعلومات الجامعية

التوثيق الالكتروني والميكرو فيلم

جامعة عين شمس

التوثيق الالكتروني والميكرو فيلم

قسم

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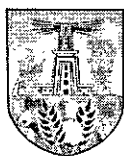
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بالرسالة صفحات
لم ترد بالأصل



Alexandria University
Faculty of Agriculture (Saba-Bacha)
Food Science Dept.,

**STUDIES ON SOME TECHNOLOGICAL PROCESSES FOR
COCOA BUTTER-LIKE FATS PRODUCTION FROM
VEGETABLE OILS**

**A THESIS Submitted in Partial of Fulfillment as Requirements for
the Degree of**

**DOCTOR OF PHILOSOPHY IN AGRICULTURAL SCIENCES
(FOOD TECHNOLOGY)**

Department of Food Sciences

BY

GAMAL ALY SEIF EL-NASR GHIDAN

2010

B. O. K. E.



Alexandria University
Faculty of Agric. (Saba-Bacha)
Food Science Dept.,

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**For the degree of
DOCTOR OF PHILOSOPHY
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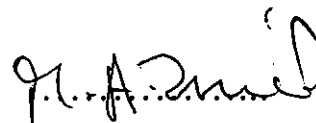
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ACKNOWLEDGEMENT

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All Thanks to "**Allah**" who has lightened my path to accomplish this work.

I would like to express my deep appreciation to **Prof. Dr. Mohamed Abd El-Hamid Ismaiel Zeitoun**, Professor of Food Industries, Fac. of Agric., Saba-Basha, Alex University, for his great help, suggesting the problems and faithful effort in supervision through the progress of this work and during the writing of the manuscript.

I wish to express my sincere thankfulness to **Prof. Dr. Omar Mohamed El-Barbary** Professor of Food Industries and Vice Dean for Education and students Affairs, Fac. of Agric., Saba-Basha, Alex University for his continuous help, supervision and valuable guidance.

I wish to express my sincere thankfulness to **Prof. Dr. Ashraf Abd El-Monim Zeitoun** Professor of Food Industries Fac. of Agric., Saba-Basha, Alex University for his continuous help, supervision and valuable guidance.

I would like to thank **Mr. Aez El-Din Badwi** Chairman of Extracted Oil and Derivatives Company. Alexandria for allowing me to do part of this work at the company.

Deep thanks are due to **Prof. Dr. Mohamed Rashed** Professor of Engineering geology and head of the geology department and **Mr. Selim Thapet administrator** Fac. of Science, Alex University for offering me the facilities for Polarized light microscopy.

I wish to express my sincere thankfulness to **Dr. Essam Ramdan Shaaban** Physics Department Fac. Of Science, Assiut, Al Azhar University for generous and helping me for doing the differential scanning calorimetry analysis.

I wish to express my sincere thankfulness to **Dr. Mohamed Abd El Rafaa** and the staff members of Mubarak City for Scientific Research, New Borg El Arab City, for helping me during the course of the Scanning Electron Microscopy.

Special thanks are due to all staff members, Fac. of Agric., Saba-Basha, Alex University for their hospitality and for their encouragement.

My great thanks also due to all staff members, Extracted Oil and Derivatives Company, Alexandria for their helping of the laboratory, Gass Chromatography and Nuclear Magnetic Resonance Analysis.

I would like to express my deepest appreciation from my heart to **my wife, and all my family** for their support, encourabement and patience during the period of my study.

GAMAL ALY SEIF EL-NASR GHIDAN

2010

CONTENTS

TABLE OF CONTENTS

	<u>Page No.</u>
LIST OF TABLES	IV
LIST OF FIGURES	V
LIST OF ABBRIVIATIONS	VII
I. INTRODUCTION	1
II. REVIEW OF LITERATURE	5
2. 1. Cocoa butter	5
2.1.1. Physical properties	7
2.1.1.1. Crystallization	7
2.1.1.2. Nucleation	10
2.1.1.3. Crystal growth	12
2.1.1.4. Ripening	12
2.1.1.5. Polymorphism	13
2.2. Characteristics of some vegetable oils and fats	15
2.2.1. Liquid oils	15
2.2.1.1. Soybean oil	15
2.2.2. Solid fats	16
2.2.2.1. Palm oil	16
2.2.2.2. Palm kernel oil	18
2.3. Modification Process of oils and fats	19
2.3.1. Hydrogenation	21
2.3.2. Blending	23
2.3.3. Interesterification	25
2.3.3.1. Chemical interesterification	25
2.3.3.2. Enzymatic interesterification	28
2.4. Physical properties of fats	33
2.4.1. Melting properties	33
2.4.1.1. Solid fat content	34
2.4.1.2. Differential scanning calorimetry	35
2.4.2. Crystal morphology	36
2.5. Characteristics of cocoa butter-like fats	39
2.6. A Brief History of Chocolate	42
2.7. Chocolate Manufacture	43
2.8. Sensory properties of chocolate	44

III. MATERIALS AND METHODS	47
3.1. MATERIALS	47
3.1.1. Fats and oils	47
3.1.2. Lipase-catalyzed interesterification	47
3.1.3. Cocoa butter	47
3.1.4. Nickel catalyst for hydrogenation	47
3.1.5. Bleaching earth	47
3.1.6. Celite® Diatomite Filter Aid	47
3.2. Experimental procedure	47
3.2.1. Hydrogenation process	47
3.2.2. Bleaching process	48
3.2.3. Deodorization process	48
3.2.4. Blending	48
3.2.5. Enzymatic interesterification procedure	49
3.3. Analytical Methods	50
3.3.1. Iodine value (IV)	50
3.3.2. Free fatty acids content (FFA)	50
3.3.3. Peroxide value (PV)	50
3.4. Fatty acid composition	50
3.4.1. Gas chromatography analysis (GC)	51
3.5. Melting point (MP)	51
3.6. Refractive index (RI)	51
3.7. Solid fat content (SFC)	51
3.8. Crystal Morphology by Polarized Light Microscopy (PLM)	52
3.9. Scanning electron microscopy	52
3.10. Thermal analysis by differential scanning calorimeter (DSC)	52
3.11. Chocolate manufacture	53
3.12. Sensory evaluation of chocolate	54
3.13. Costs of produced cocoa butter-like fat	55
V. RESULTS AND DISCUSSION	56
4.1. Physiochemical properties of oil and fats used for hydrogenation, blending, and enzymatic interesterification	56
4.2. Fatty acids composition of oils and fats used for hydrogenation, blending and enzymatic interesterification	56
4.3. Effect of hydrogenation on the physiochemical properties of soybean oil	58
4.4. Effect of hydrogenation on some of the physiochemical properties of palm kernel oil	60
4.5. The effect of enzymatic interesterification on melting point and solid fat content of palm oil and fully hydrogenated soybean oil blends	63
4.6. Physiochemical properties of palm oil with palm kernel oil blends	66

4.7. Physiochemical properties of palm oil with hydrogenated palm kernel oil blends	68
4.8. Effect of blending of enzymatic interesterified fat blend with hydrogenated palm kernel oil on some of phsiochemical properties of produced blends	70
4.9. Effect of blending of cocoa butter with hydrogenated palm kernel oil on physiochemical properties of produced blends	72
4.10. Fatty acids composition of chosen blends	72
4.11. Physical properties of fats and fat blends	75
4.11.1. Melting properties	75
4.11.2. Crystal Morphology	87
4.11.2.1. Crystal Morphology by Polarized Light Microscopy	87
4.11.2.2. Crystal Morphology by Electron Microscopy	94
4.12. Sensory evaluation of chocolate made from selected blends	97
4.13. Cost of produced cocoa butter-like fat	99
VI. SUMMARY AND COCLUSION	100
VII. REFERENCES	104
VIII. ARABIC SAMMARY	

LIST OF TABLES

<u>Table No.</u>	<u>Title</u>	<u>Page No.</u>
3.1	Blends of palm oil: fully hydrogenated soybean oil used for enzymatic interesterification	49
3.2	The components of the tested chocolate samples	54
3.3	A hedonic scale for chocolate sensory evaluation	55
1	Physiochemical properties of oils and fats used for hydrogenation, blending and enzymatic interesterification	57
2	Fatty acid composition of palm oil, soybean oil, palm kernel oil and cocoa butter	59
3	Effect of hydrogenation on some of the physiochemical properties of soybean oil	61
4	Physiochemical properties of hydrogenated palm kernel produced by different hydrogenation conditions	62
5	Effect of enzymatic interesterification on melting point and solid fat content of palm oil mixed with fully hydrogenated soybean oil of different percentage	65
6	Effect of blending on physiochemical properties of fat blends formed from palm oil with palm kernel oil	67
7	Effect of blending on physiochemical properties of produced blends based on palm oil with hydrogenated palm kernel oil	69
8	Melting point and solid fat content of binary blends between interesterified palm oil/ FHSO (85:15%) and hydrogenated palm kernel oil	71
9	Melting point and solid fat content of cocoa butter blended with hydrogenated palm kernel oil	73
10	Fatty acid composition (%) of selected fat blends	74
11	Calorimetric data for fats, and modified fat blends	77
12	Mean sensory scores of the chocolate samples based on different produced cocoa butter-like fat	98