



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



شبكة المعلومات الجامعية



بالرسالة صفحات
لم ترد بالأصل

CHEMICAL AND TECHNOLOGICAL STUDIES ON SOME VEGETABLE AND FRUIT JUICES

BY

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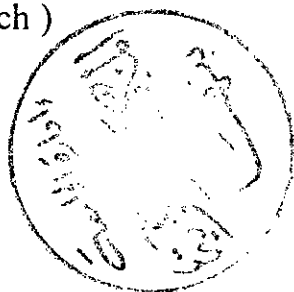
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CHEMICAL AND TECHNOLOGICAL STUDIES ON SOME VEGETABLE AND FRUIT JUICES.

ABSTRACT

The physical, chemical characteristics and flavor compounds of fresh cantaloupe and grapefruit juices were studied. The effect of pasteurization on physical and chemical characteristics was studied. Also the different methods of concentration and their effects on the physical and chemical characteristics and flavor compounds were evaluated. The best method to produce concentrations that content 20-25%, 40-45% and 60-65% total soluble solids was reverse osmosis method, reverse osmosis-freeze concentration method and reverse osmosis-vacuum concentration method, respectively. Moreover, the natural drinks of cantaloupe and grapefruit juices were prepared. It was founded that the best composition of the natural drinks of cantaloupe and grapefruit juices were 15, 13 % total soluble solids and 40, 35 % natural juice, respectively.

ABBREVIATIONS

a [*]	Redness
b [*]	Yellowness
E.A.A	Essential amino acids
F.A.N.	Free amino nitrogen
F.C.	Freeze concentration
F.J.	Fresh juice
Gc/Ms	Mass spectrometer Chromatography
L [*]	Lightness
P.J.	Pasteurized juice
R.O.C.	Reverse osmosis concentration
R.O.F.C.	Reverse osmosis and freeze concentration
R.O.V.C.	Reverse osmosis and vacuum concentration
R.T	Retention time
T.S.S.	Total soluble solids
V.C.	Vacuum concentration
V.C.S.P	Vacuum concentration of serum pulp

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