



شبكة المعلومات الجامعية

بِسْمِ اللَّهِ الرَّحْمَنِ الرَّحِيمِ



شبكة المعلومات الجامعية
@ ASUNET



شبكة المعلومات الجامعية التوثيق الالكتروني والميكرو فيلم



شبكة المعلومات الجامعية

جامعة عين شمس

التوثيق الالكتروني والميكرو فيلم

قسم

نقسم بالله العظيم أن المادة التي تم توثيقها وتسجيلها
علي هذه الأفلام قد أعدت دون أية تغيرات



يجب أن

تحفظ هذه الأفلام بعيدا عن الغبار

في درجة حرارة من ١٥-٢٥ مئوية ورطوبة نسبية من ٢٠-٤٠%

To be Kept away from Dust in Dry Cool place of
15-25- c and relative humidity 20-40%

بعض الوثائق الأصلية تالفة

بالرسالة صفحات لم ترد بالاصل

٤٥٧٧

STUDIES ON CURED MEATS AND MEAT PRODUCTS

BY

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THESIS

**Submitted in Partial Fulfillment of the
Requirements for the degree of**

DOCTOR OF PHILOSOPHY

in

FOOD SCIENCE and TECHNOLOGY

**Department of Food Technology
Faculty of Agriculture, Fayoum
Cairo University**

1999

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بِسْمِ اللَّهِ الرَّحْمَنِ الرَّحِيمِ

﴿ قَالُوا سُبْحَانَكَ لَا عِلْمَ لَنَا
إِلَّا مَا عَلَّمْتَنَا إِنَّكَ أَنْتَ الْعَلِيمُ

﴿ الْحَكِيمُ (٣٢) ﴾

صدق الله العظيم

سورة البقرة آية ٣٢

THIS WORK IS
DEDICATED
TO
MY PARENTS, MY WIFE,
MY KIDS
(MOHAMED, SARAH
AND HAGER)

ABSTRACT

Smoke liquid was prepared by combustion of Mousky powder and/or flakes sawdust in two forms at different three temperatures, i.e. 250, 350 and 450°C. The sawdust was conditioned to three moisture levels being; 10, 20 and 30 per cent. The obtained results revealed that optimum liquid smoke might be generated by combustion of 20 per cent moisture flakes sawdust at 350°C.

Bastrami samples were processed from beef *Biceps femoris* (B.F.) muscles in two forms, i.e., unsmoked and smoked ones. Smoking of bastrami was performed by injection of smoke liquid after curing. The smoked and unsmoked bastrami samples were stored at room temperature for 4 weeks and analyzed periodically each 2 weeks. Smoked bastrami was highly accepted by panelists and showed a high resistance against the biochemical changes and microbial deterioration.

Longissimus dorsi (L.D.) beef cuts and hind quarters of sheep meat were separately dry cured, boiled and smoked by two ways, i.e., cold and/or spray smoking. The cured boiled smoked meat samples were then stored at 4°C for 4 weeks and periodically analyzed every 2 weeks. The high fat sheep was recommended to be ideal meat for smoking. Liquid smoking was the best technique in which was suggested for meat smoking.

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ABBREVIATION

A.N.	Amino nitrogen
A.S.	Amino acid scores
B.V	Biological value
E.V.	Energy value
EAAI	Essential amino acid index
GDR	Grams daily requirements
NO ₂ ⁻ . NO ₃ ⁻	Nitrite and nitrate
O.D.	Optical density
PER	Protein efficiency ratio
R.A.	Restricting amino acid
SS	<i>Salmonilla</i> and <i>Shigalla</i>
T.N.	Total nitrogen
T.S.N.	Total soluble nitrogen
TBA	Thiobarbaturic acid
TBC	Total bacterial count
WHC	Water holding capacity
Y & F	Yeast and fungi

CONTENTS

	Page
I. INTRODUCTION	1
II. AIM OF INVESTIGATION	3
II. REVIEW OF LITERATURE	4
2.1. Smoke production	4
2.1.1. <i>Composition of smoke</i>	4
2.1.2. <i>Factors affecting the composition and properties of smoke</i>	4
2.1.2.1. <i>Effect of wood source</i>	5
2.1.2.2. <i>Effect of moisture content:</i>	6
2.1.2.3. <i>Effect of air flow</i>	7
2.1.2.4. <i>Effect of generating temperature and particles size of sawdust</i>	7
2.2. Smoking methods	8
2.2.1. <i>Traditional smoking</i>	9
2.2.2. <i>Electrostatic smoking</i>	10
2.2.3. <i>Liquid smoke</i>	10
2.2.3.1. <i>Liquid smoke production</i>	11
2.2.3.2. <i>Composition and properties of liquid smoke:</i>	13
2.2.3.3. <i>Function of liquid smoke:</i>	15
2.2.3.4. <i>Application of liquid smoke</i>	17
2.3. Meat quality as affected by curing ingredients	17
2.3.1. <i>Curing ingredients</i>	17
2.3.2. <i>Effect of cure ingredients on the meat cuts</i>	19
2.3.2.1. <i>The role of curing salts on proteolytic changes</i>	19
2.3.2.2. <i>The role of nitrite on color and flavor of cured meat:</i>	20
2.3.3. <i>Characteristics of meat as affected by smoking</i>	21
2.3.3.1. <i>Physio-chemical and nutritional evaluation:</i>	21
2.3.3.2. <i>Palatability attributes</i>	25
2.3.4. <i>Carcinogenic effect of curing and smoking:</i>	28
2.3.5. <i>Effect of curing and smoking on the microbial counts and shelf-life:</i>	31
III. MATERIALS AND METHODS	37
3.1. Materials	37
3.1.1. <i>Meat samples</i>	37
3.1.2. <i>Sawdust</i>	37
3.1.3. <i>Meat coat</i>	37
3.2. Methods	37
3.2.1. <i>Technical methods</i>	37
3.2.1.1. <i>Liquid smoke preparation</i>	37
3.2.1.2. <i>Meat curing</i>	38
3.2.1.3. <i>Processing of bastrami</i>	38
3.2.1.4. <i>Processing of boiled smoked meat</i>	39
3.2.2. <i>Analytical methods</i>	39
3.2.2.1. <i>Gross chemical composition</i>	39
3.2.2.2. <i>Determination of energy value</i>	40
3.2.2.3. <i>Total soluble nitrogen (T.S.N.):</i>	40
3.2.2.4. <i>Total volatile nitrogen (T.V.N.)</i>	40
3.2.2.5. <i>Amino nitrogen (A.N.)</i>	40
3.2.2.6. <i>Thiobarbituric acid value (T.B.A.)</i>	40
3.2.2.7. <i>Sodium chloride</i>	40
3.2.2.8. <i>Nitrite (NO₂⁻) and Nitrate (NO₃⁻)</i>	40
3.2.2.9. <i>Nitrosamines</i>	41
3.2.2.10. <i>Carbonyl compounds</i>	41
3.2.2.11. <i>Phenol compounds</i>	41