



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 %

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بعض الوثائق الأصلية تالفة



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بالرسالة صفحات
لم ترد بالأصل

STUDIES ON THE QUALITY ASSURANCE OF LOCAL AND IMPORTED CANNED MEAT

A Thesis Presented

By

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قرار لجنة الحكم و المناقشة

قامت لجنة الحكم و المناقشة بفحص هذه الرسالة و وجدت أن لها قيمة علمية حيث أشتملت على بحوث هادفة و مواضيع لها أهميتها فى مجال الرقابة الصحية على اللحوم و الأسماك و المنتجات الحيوانية كما قامت اللجنة بمناقشة الطالبة مناقشة مستفيضة و وجدت أنها ملزمة إماماً كاملاً بكل ما جاء بها.

لذلك

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Dedicated To

My Dear Parents,

My Husband Magdy,

and My Dear Sons

Ahmed, Mohamed & Mahmoud

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ARABIC SUMMARY

Introduction

1. INTRODUCTION

Canned meat products are considered as an important food material from view point of commerce as well as meat economy. Many of canned meat products are available in the supermarkets.

Food preservation by curing with salt ~~and~~ by smoking and drying goes back to antiquity, while caning is a recent industry which firstly was introduced by the French confectioner and baker "Nicolas Appert", who employed and hermetic sealing in food preservation between 1795 and 1810. The object of canning is to yield a product that can be stored for a considerable time, at the end of which it will still be appetizing and safe to eat.

Canned low acid foods such as canned luncheon, corned beef, canned meat, ...etc, are thermally processed to produce condition known as "commercial sterility", which is defined as a condition in which all *Clostridium botulinum* spores and all pathogenic bacteria have been destroyed as well as the more heat resistant organisms, which if present could produce spoilage under normal conditions of storage and distribution (**APHA, 1992**).

During processing of canned meat, adulteration may occur as improper percentage of ingredients such as high moisture, fat, connective tissue and low protein content.

Canned luncheon, hotdog, corned meat and frankfurter are delicious meat products which are available in can forms, usually do not undergo further preparation or cooking by consumers.