USE OF DIFFERENT MODELS TO PREDICT ADULTERATION OF SOME EGYPTIAN HONEY

By

Eman Emad Mohammed Abd El-Kader Mostafa

A Thesis Submitted to the
Faculty of Engineering at Cairo University
in Partial Fulfillment of the
Requirements for the Degree of
MASTER OF SCIENCE
in
Chemical Engineering

FACULTY OF ENGINEERING, CAIRO UNIVERSITY
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Under the Supervision of

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Approved by the
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Title of Thesis:

Use of Different Models to Predict Adulteration of Selected Egyptian Honeys

Key Words:
Honey, Rheology, Adulteration, Thixotropy.

Summary:
This research elaborates the physical properties of some Egyptian honeys; samples of these honey types were adulterated with starch solution, glucose, molasses and distilled water respectively. The physical properties, rheological properties, the effect of volume of adulterant on apparent viscosity, effect of temperature on apparent viscosity, activation energy and effect of thixotropy of pure and adulterated samples were determined and compared.

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Dedication

To Dad, Mom and Meran with love, hope I make you proud.

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