

شبكة المعلومات الجامعية







شبكة المعلومات الجامعية التوثيق الالكتروني والميكروفيلم



شبكة المعلومات الجامعية

جامعة عين شمس

التوثيق الالكتروني والميكروفيلم

قسم

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



يجب أن

تحفظ هذه الأفلام بعيدا عن الغبار في درجة حرارة من ١٥-٥٠ مئوية ورطوبة نسبية من ٢٠-٠٠% To be Kept away from Dust in Dry Cool place of 15-25- c and relative humidity 20-40%



بعض الوثائـــق الإصليــة تالفــة



بالرسالة صفحات لم ترد بالإصل

Boros

STUDIES ON PHYSICAL AND CHEMICAL PROPERTIES OF BUFFALOE MILK PROTEINS.

 $\mathbf{B}\mathbf{y}$

KHALED NASSER NASSER HOMAID

B. Sc. Agriculture Engineering, (Food Science), Aleppo University, (1991)

A thesis submitted in partial fulfillment of the requirements for the degree of

MASTER OF SCIENCE

in

Agricultural Science (Dairy Science and Technology)

Department of Food Science Faculty of Agriculture Ain Shams University



APPROVAL SHEET

STUDIES ON PHYSICAL AND CHEMICAL PROPERTIES OF BUFFALOE MILK PROTEINS.

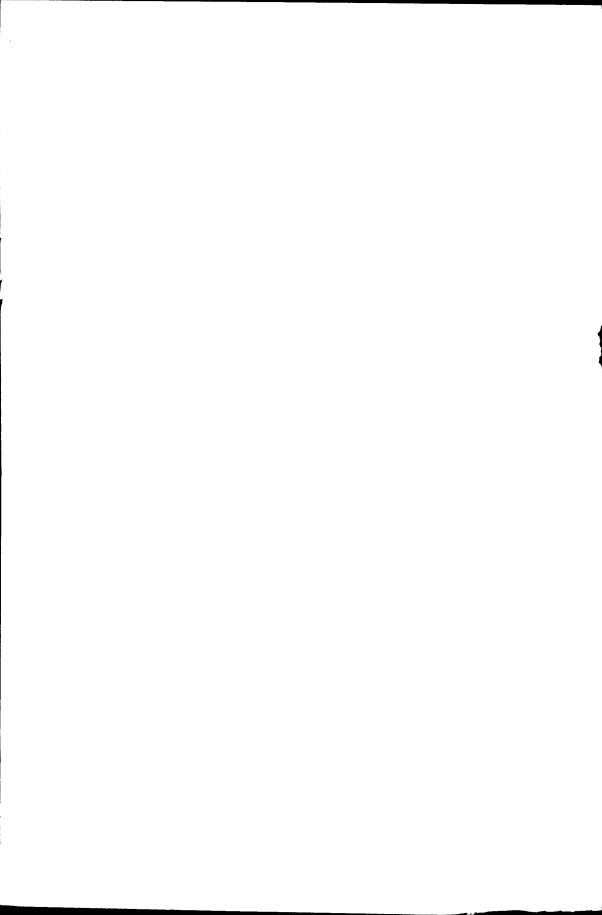
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ABSTRACT

Khaled Nasser Nasser Homaid. Studies on physical and chemical properties of buffaloe milk proteins. Unpublished Master of Science thesis, Ain Shams University, Faculty of Agriculture, Food Science Department (2000).

Buffaloe's milk caseins were prepared as acid, rennet, and co-precipitated caseins. These milk protein products were used as it is and after modification by acetylation or succinylation for studying some physical, and chemical and functional properties. Results indicated that alcohol stability was improved by acetylation and succinylation. Solubility at varying concentrations of Ca Cl₂ was improved by acetylation and succinylation. Minimum solubility was shifted to pH 3-4 as a result of acetylation while it was shifted to pH 3 by succinylation.

Key words: Buffaloe milk protein, Caseins, Functional properties, Modification of milk casein, Physical properties of casein solution. Chemical properties of casein solution.

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