



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 والميكروفيلم

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

Boyc

**STUDIES ON PHYSICAL AND CHEMICAL PROPERTIES
OF BUFFALOE MILK PROTEINS.**

By

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**

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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 Unpublished Master of Science thesis, Ain Shams University, Faculty of Agriculture, Food Science Department (2000).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 Cl_2 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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