



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 %

To be kept away from dust in dry cool place of
15 – 25c and relative humidity 20-40 %



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بعض الوثائق الأصلية تالفة



شبكة المعلومات الجامعية



بالرسالة صفحات
لم ترد بالأصل

MICROBIOLOGICAL STUDIES ON MILK AND DAIRY PRODUCTS

BY
MOHAMED ISMAEL AHMED HASHEM

A Thesis Submitted in Partial Fulfillment
Of
The requirements for the degree of
Doctor of Philosophy

In
Agricultural Science
(**Dairying**).

Department of Food Science
Faculty of Agriculture
Zagazig University
2002

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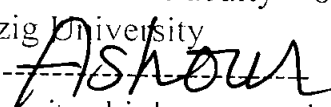
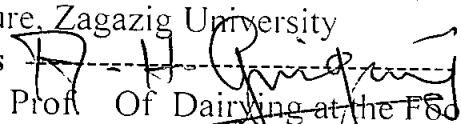
MOHAMED ESMAEIL AHMED HASHEM

B. SC. (1984) Food Science

M. SC. (1993) Dairying

This thesis for PhD degree has been

Under the supervision of :

- 1- Prof. Dr. W. M. Abo-El-Ella 
Emertus Prof. Of Dairying at the Food
Science Department Faculty of
Agriculture, Zagazig University
- 2- Prof. Dr. M. M. Ashour 
Prof. Of Dairy microbiology at the
Food Science Department Faculty of
Agriculture, Zagazig University
- 3- Prof. Dr. A. H. Guirguis 
Emertus Prof. Of Dairying at the Food
Science Department Faculty of
Agriculture, Zagazig University

Approval Sheet

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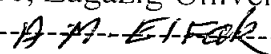
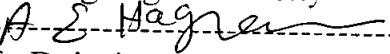
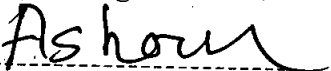
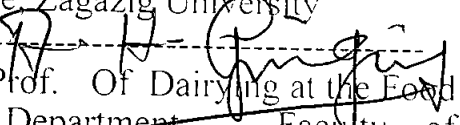
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Emeritus Prof. Of Dairying at the Food
Science Department Faculty of
Agriculture, Zagazig University
- 3- Prof. Dr. A. E. Hagra 
Prof. Of Dairying at the Food Science
Department Faculty of Agriculture, Ain
Shams University
- 4- Prof. Dr. M. M. Ashour 
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Agriculture, Zagazig University
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Science Department Faculty of
Agriculture, Zagazig University

Date of Examination : 18/6/2002



ABSTRACT

This study aims to produce a Mini Ras cheese with good microbiological quality. The Mini Ras cheese must avoid the problems which face the traditional Ras cheese by some changes in the technological steps. The use of heat shocked starter culture in order to enhance ripening process. In the mean time the low fat and low salt Mini Ras cheese is considered to be an important task to meet the needs of people with special needs

The study was carried on the following parts :-

Part 1: Processing of mini Ras cheese from different mixtures cow's and buffaloe's milk

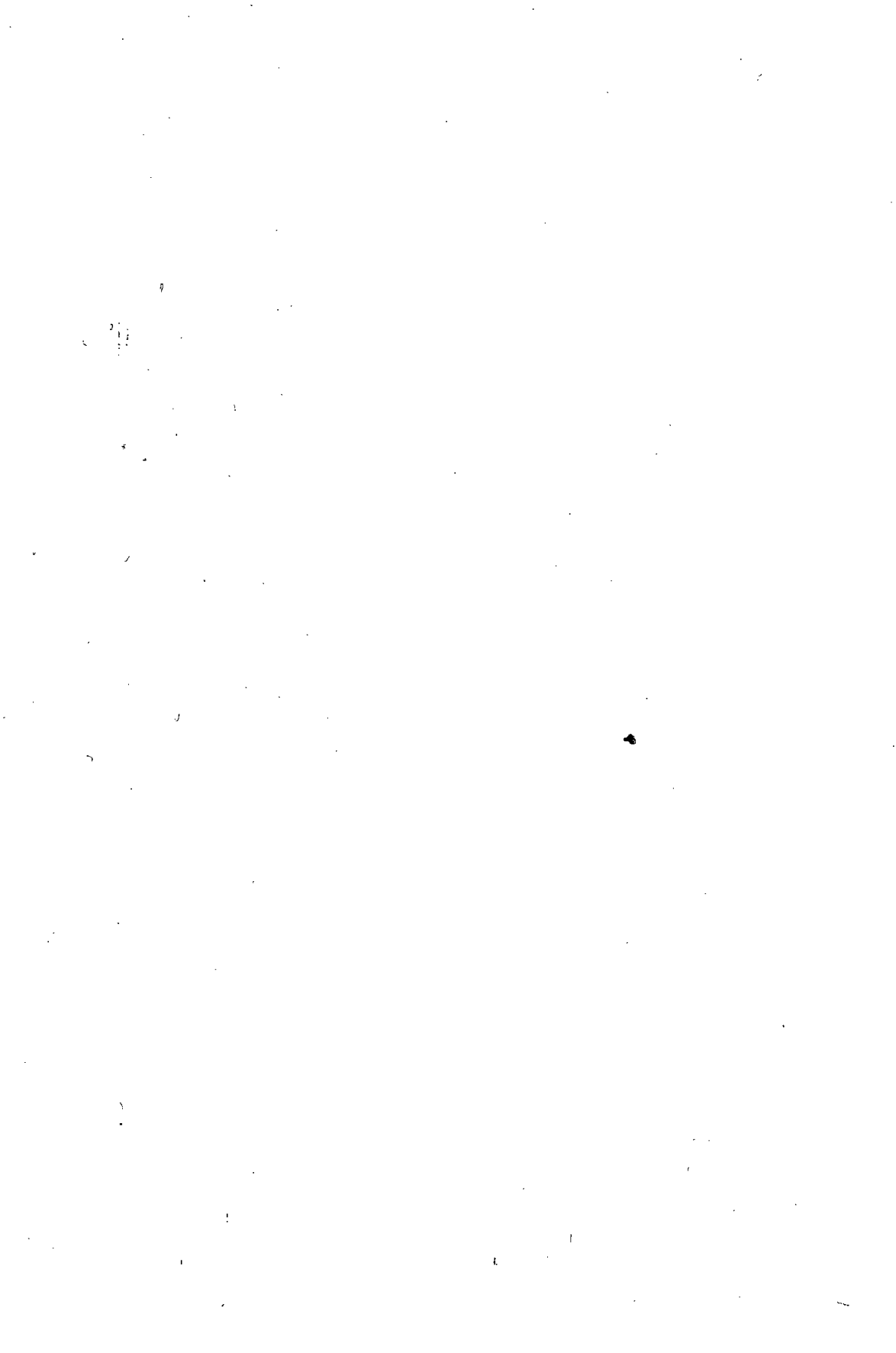
Part2 :Acceleration of Mini Ras cheese ripening with heat-shocked starter culture .

Part3 : Processing of low fat mini Ras cheese .

Part4 : Processing of low salt mini Ras cheese

The following conclusion can be observed :-

- 1-In order to manufacture mini Ras cheese the most suitable ratio of cow's and buffaloe's is (2:1)
- 2-The use of heat-shocked *P.acidilactis* enhanced the ripening of mini Ras cheese.
- 3-The production of low fat Mini Ras cheese with good quality can be obtained by the use of Zabadi starter in addition to heat-shocked *P. acidilactis* .
- 4-The low salt Mini Ras cheese can be made with the youghurt starter *streptococcus salivarius* subsp *thermophilus* +*L. delberuckii* subsp *bulgaricus* and temperature of storing must be reduced .





ACKNOWLEDGEMENT

