



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



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بالرسالة صفحات
لم ترد بالأصل

Cairo University
Institute of African Research and Studies
Department of Natural Resources

BIOCHEMICAL EVALUATION OF BABY FOODS PREPARED FROM SOME AFRICAN CROPS

BY

NAHED LOTFY ZAKI ABD EL-WAHED

B.Sc. Agric. Sci. (Food Science) Cairo Univ., (1994)
Diploma in African Studies (Natural Resources), 1997

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Under supervision of

Prof. Dr. Adel Saad El-Hassanin
Vice-Dean, Inst. Of African Res. And Studies

Dr. Mohamed Hassan Aly Hussein
Associate Prof., Food Sci. and
Tech. Dept., Fac. of Agric.,
Cairo Univ.-

Dr. Nadia Taha Saleh
Senior Researcher, Food
Technology Research
Institute, A.R.C

2002

B
ΛΛΕΛ

APPROVAL SHEET

Name : Nahed Lotfy Zaki Abd El-Wahed
Title : Biochemical evaluation of baby foods prepared
from some African crops
Degree : Master of Science in Natural Resources

This Thesis has been approved by :

Prof. Dr. Ahmed El-Sayed Basyony ... *A. E. Basyony*

Professor of Biochemistry, Food Technology Research
Institute, Agricultural Research Center, Giza.

Dr. Mohamed Mohamed Ahmed El-Nikeety ... *M. M. A. Nikeety*

Associate Professor of Food Science and Technology, Food
Science and Technology Department, Faculty of Agriculture,
Cairo University.

Prof. Dr. Adel Saad El-Hassanin ... *A. S. El-Hassanin*

Vice-Dean of Institute of African Research and Studies.

Dr. Mohamed Hassan Aly Hussein ... *M. H. A. Hussein*

Associate Professor of Food Science and Technology, Food
Science and Technology Department, Faculty of Agriculture,
Cairo University.

Date : 20/2/ 2002

Committee in charge

Abbreviations

B.V	Biological value
C.S	Chemical score
D.M	Dry matter
μl	Micro litre
N.D.P.V	Net dietary protein value
N.P.U	Net protein utilization
P.E.R	Protein efficiency ratio
P.D	Protein digestability
P.D.C.A.A.S	Protein digestability corrected amino acid score
R.D.A	Recommended dietary allowances
R.N.V	Relative nutritive value
T.B.C	Total bacterial count
T.D	True digestability
W.A.I	Water absorption index
W.S.I	Water solubility index

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Dedication

*My deepest thanks and
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Nahed

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