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



ثبكة المعلومات الجامعية







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

BIOCHEMICAL EVALUATION OF BABY FOODS PREPARED FROM SOME AFRICAN CROPS

BY

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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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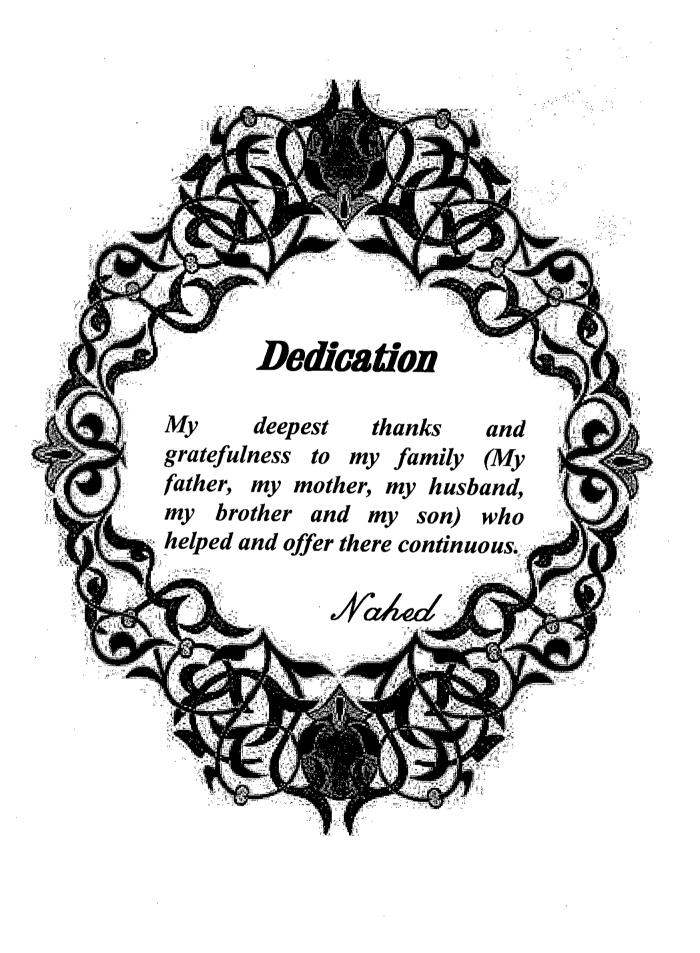
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