ASSESSMENT OF NUTRITIONAL IMPACT OF SOME DAIRY FOODS

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B.Sc. Agric. Sc. (Dairy Science and Technology), Ain-shams University, 2007

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Approval Sheet

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ABSTRACT

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The aim of this study was to produce and evaluate the nutraceutical of milk proteins. For this purpose protein hydrolysate were produced from buffaloes milk whey protein using trypsin at 37°C, pH 7 for 6 hr .Whey protein hydrolysate showed the best nutritional properties followed by whey protein, then casein.

A comparative investigation was done to study the effect of feeding the hyperglycemia rats, which were induced by injection male albino rats with alloxan for 3 days, showed increase in serum biochemical parameters including glucose, triglycerides, total cholesterol and LDL-cholesterol, and HDL-cholesterol, in addition in body weight gain. Rats were fed on basal diet containing different source of protein for 28 days. At the end of the feeding period, all rats tested groups showed increase in their body weight in different values, also the aforementioned biochemical reversed to their initial values, comparing to hyperglycemia rats control group.

On the other hand there were no significant changes in both kidney function parameters. Therefore it can be concluded that highest recovery was observed in the groups which received whey protein hydrolsate, the soy protein came in the second place flowed to whey protein and the casein came in the last place. So it seems that to do the beneficial for correcting the hyperglycemia and preventing diabetic complication.

Key Words: Hyperglycemia, Alloxan, Glucose, Lipid pattern, Kidney function.

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