



شبكة المعلومات الجامعية

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شبكة المعلومات الجامعية
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شبكة المعلومات الجامعية التوثيق الالكتروني والميكروفيلم



شبكة المعلومات الجامعية

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QUALITY PROPERTIES OF
SOME EGYPTIAN RURAL
AND MARKET DAIRY
PRODUCTS

BY

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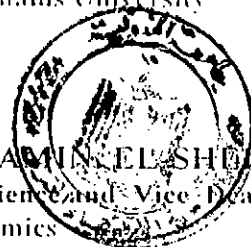


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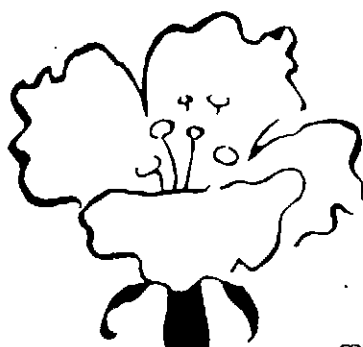
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INTRODUCTION

Laban Rayeb is a type of fermented milk which is manufactured and consumed mainly in lower Egypt. Egyptian farmers put fresh milk in earthenware pots "Mataredl" and leave it undisturbed in a warm place until the cream rises and the lower partially skimmed milk coagulates. This is called "Laban Rayeb" or "Laban Matared". As regards Laban Rayeb, although certain studies were carried out by Abdel-Malek and Demerdash (1970a) and Abdel-Moneim (1978), more detailed information is still required.

Kariesh cheese is one of the most popular and cheapest type of soft cheese in Egypt. It is made from sour clotted skim milk. Statistics show that approximately 50% of total milk production is utilized in making this type of cheese (Moustafa, 1967).

The quality control of healthy food production, chemically and microbiologically pure one, depends on the execution of sanitary basis and the application of its authenticated standard specifications.

Inspite of some few scattered informations, yet now, there were no available data regarding the evaluation of quality standards of the dairy products in Egyptian market as well as the conformers of these quality with the Egyptian legal standards.

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So, this study was carried out to throw some light on the recent position of the quality of both Laban Rayeb and Kariesh cheese in Monoufia Governorate as well as some factors affecting this quality.

REFLECTOR ROOF LITERATURE

*** * REVIEW OF LIERATURE * ***

**** Laban Rayeb ****

I - Definition ;

The Egyptian legal standards define Laban Rayeb as " the fermented milk which obtained by adding particular bacterial cultures to skimmed milk previously heated up to the temperature and time used for milk pasteurization at least, to give distnctive flavour, body and texture "(Egyptian standards, 1987)"

II - Egyptian standards : (1987)

A . Compositional quality ;

A .I- Laban Rayeb made from buffalo's or ewe's milk:

A . I-I- Minimum SNF content 9.2%.

A . 2 - Laban Rayeb made from cow's or goat's milk :

A . 2.1 - Minimum SNF content 8.7%

B - Microbiological quality :

B.1. Laban Rayeb must be free from food-poisoning microorganisma and other pathogenes.

B.2. Laban Rayeb must be free from coliform group.

C . Organoleptical quality :

Laban Rayeb must be free from deffects of colour and flavour, e,g. ranced and better flavours.

Khalafalla et al. (1988) studied the chemical composition of 20 samples of Laban Rayeb collected from several markets in lower Egypt. They mentioned that the average fat content was $0.64\% \pm 0.08$, the average pH was 4.4 ± 0.1 , the lactose content was $3.55\% \pm 0.13$, SN/ TN percentage was $22.20\% \pm 0.77$, and diacetyl was 120 M mole / 100 MI / ± 0.7 .

B . Microbiological quality :

Microbiological analysis was carried out by Abd- El - Malek and Kirdany (1954) on samples of Laban Rayeb. Their results showed that the lactic acid bacterial count, Yeasts and moulds count and coliforms count to be : nil, 5.1×10^5 , nil organism / ml , respectively.

Demerdash (1960) studied the microbial properties of Laban Rayeb. The results revealed that Laban Rayeb samples contained no lactic acid bacteria, while Yeasts and moulds and coliforms were found in counts of 7.0×10^5 and 5.6×10^8 organism / ml . respectively.

Microbiological analysis was carried out by Abd-El Malek and Demerdash (1970a) on samples of Laban Rayeb and Laban Khad taken from lower and upper Egypt. They reported that the use of selective and non - selective media revealed that the number of coliform bacteria was high in samples examined in the cold season, while none were found