





ثبكة المعلومات الجامعية





## جامعة عين شمس

التوثيق الالكتروني والميكروفيلم



نقسم بللله العظيم أن المادة التي تم توثيقها وتسجيلها علي هذه الأفلام قد اعدت دون آية 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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## Evaluation and improvement of some traditional rural foods

BY

#### **Noha El-Sayed Morsy**

B.Sc. Agric. Sci. (Home Economics), Suez Canal University (1998)

A Thesis
Submitted in Partial Fulfillment of the Requirements for the
Degree
of Master of Science in Agric. Sci.
(Home Economics)

TO

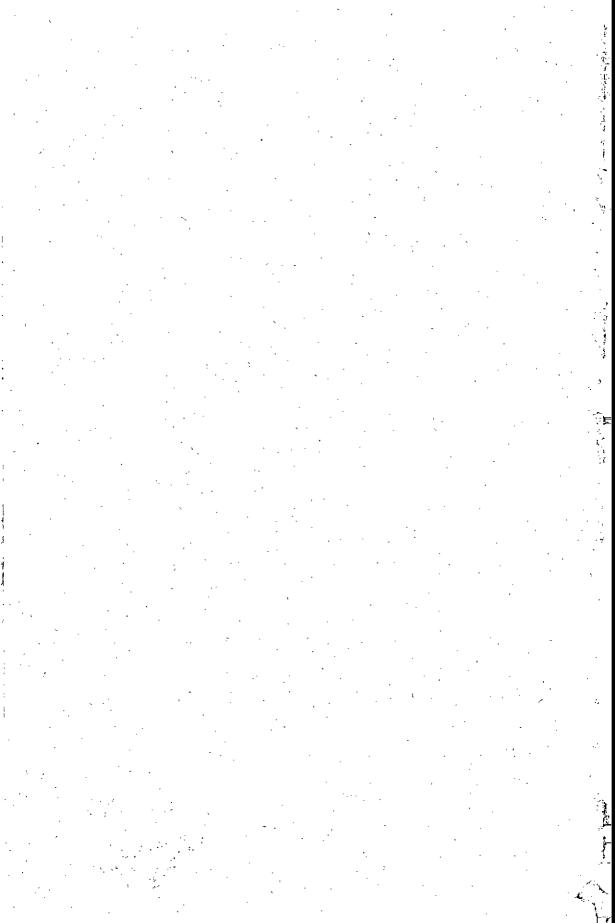
Food Technology Department
Faculty of Agriculture
Suez Canal University

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# الله الدوري والمالية المالية ا

﴿ وقل ربِ زونی علماً ﴾

صرق (كة (لعظيم



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#### **English Abstract**

Forty-Six samples of common foods consumed (rice, bread, pie and cooked vegetables) in the villages at Ismailia Governorate were collected from Abo-Khalyfa, El-Wasfia and Sarabium. All tested samples were stored in sterilized polyethylene bags at 4° C until chemical and microbiological analysis. The data showed that moisture, protein and ash contents in cooked vegetables were the highest compared with those found in all food types. At the same time, some samples exceeded the minimum acceptable microbiological standards for *Staphylococcus aureus and Bacillus cereus*. The control measures of cooked foods should be refrigerated immediately to minimize the numbers of micro-organisms in order to prevent its germination and outgrowth

Key words: Rural Foods, Composition, Contamination, Microbial hazards, Pathogens, Sanitation, Food Poisoning, Staphylococcus aureus, Bacillus cereus, E. coli