بسم الله الرحمن الرحيم

شبكة المعلومات الجامعية

التوثيق الالكتروني والميكروفيلم

شبكة المعلومات الجامعية

جامعة عين شمس

التوثيق الالكتروني والميكروفيلم

قسم

نقسم بالله العظيم أن المادة التي تم توثيقها وتسجيلها
علي هذه الأفلام قد أعدت دون أية تغيرات

يجب أن

تحفظ هذه الأفلام بعيدا عن الغبار

في درجة حرارة من ١٥-٢٥ مئوية ورطوبة نسبية من ٢٠-٤٠%

To be Kept away from Dust in Dry Cool place of 15-25- c and relative humidity 20-40%

بعض الوثائق الأصلية تالفه

بالرسالة صفحات
لم ترد بالاصل

STUDIES ON THE LEVELS OF POLYCYCLIC AROMATIC HYDROCARBONS IN SOME FOODS

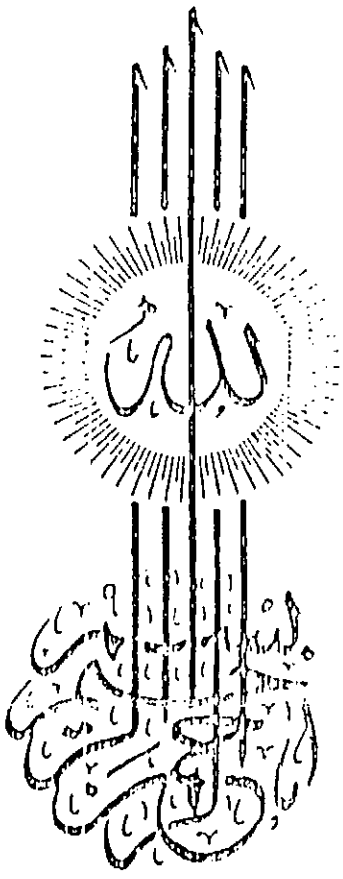
By

Sayed Mohamed Mokhtar

B. Sc. in Agric. Sci. (Food Science and Technology)
Suez Canal University, 1997

A thesis
Submitted in Partial Fulfilment of the Requirement for the Degree of Master of Science in Agric. Sci.
(Food Technology)

To
Food Technology Department
Faculty of Agriculture
Suez Canal University
2001



قَالُوا سُبْحَانَكَ لَا عِلْمَ لَنَا إِلَّا مَا
عَلَّمْتَنَا إِنَّكَ أَنْتَ الْعَلِيمُ الْحَكِيمُ.

صَدَقَ اللهُ العَلِيمُ
البقرة - ٣٢-

APPROVAL SHEET

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ABSTRACT

The effect of grilling, smoking and some methods of food processing on the formation of polycyclic aromatic hydrocarbons (PAHs) in meat, chicken and fish were studied. The results showed higher concentration of total and carcinogenic PAH in all tested samples. Level of PAHs increased with increasing fat contents. Market samples (meat and meat products, chicken products and smoked fish) detected large variation in levels of PAHs. Benzo[a]pyrene was found in 94% of all commercial tested samples, with levels varied from not detectable to 2445.6 $\mu g\ kg^{-1}$. At the same time, the aforementioned samples indicated levels of benzo[a]pyrene above the maximum levels recommended by FAO/WHO (10 $\mu g\ kg^{-1}$).

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