



شبكة المعلومات الجامعية

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شبكة المعلومات الجامعية
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شبكة المعلومات الجامعية

جامعة عين شمس

التوثيق الالكتروني والميكرو فيلم

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شبكة المعلومات الجامعية التوثيق الالكتروني والميكرو فيلم

وثائق لم ترد بـلاصل

يصعب قراءة بعض الوثائق

***PROTEIN OF ACCACIA ARABICA
SEEDS AS USED IN BABY
FOODS***

BY

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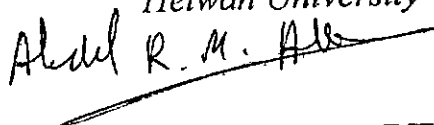
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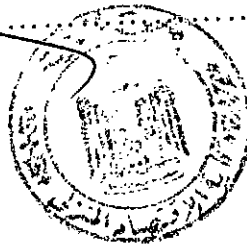
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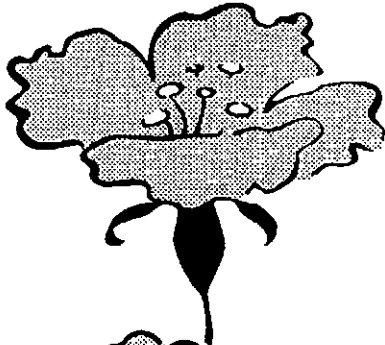
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**TO MY
MOTHER
FATHER
WIFE
&
SONS**

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LIST OF ABBREVIATIONS

A.A.S.	: Amino acids score.
B.V.	: Biological value.
DW	: Dry weight
EAA	: Essential amino acids.
E.A.A.I.	: Essential amino acids index.
L.A.	: Limiting amino acids.
PER	: Protein efficiency ratio.
P.I.	: Protein isolate.
P.S./50	: Per cent satisfaction of the daily requirements of infant in protein, energy or EAA when consuming 50 g of products.
R.A.	: Restricting EAA; the essential amino acids which showed lowest P.S/50.
R.D.A.	: Recommended Dietary Allowances.
T.R.	: True retention.
WW	: Wet weight.

LIST OF CONTENTS

	Page
* INTRODUCTION	1
* AIM OF INVESTIGATION	4
* REVIEW OF LITERATURE	5
A - Raw Materials Used In Baby Foods :	
a) Vegetable	5
1- Marrow.....	5
2- Carrots	5
3- Potatoes.....	6
4- Sweet potatoes.....	6
5- Pumpkin.....	6
b) Fruits	8
1- Dates.....	8
2- Apples.....	8
c) Meat.....	9
d) Rice.....	12
B- Preparation and composition of infant formulae	13
C-Chemical composition of <i>Acacia arabica</i>	20
* MATERIALS AND METHODS	26
A- Materials	26
a) Acacia seeds.....	26
b) Rice, vegetables, fruits and beef meals	26
c) Preparation of acacia protein isolate (P.I.)	27
d) Infant formulations.....	27
I- Pumpkin rice /vegetables/ fruits formulae prepared withouth acacia P.I. or beef meal.....	28
II- Pumpkin rice/vegetables /fruits formulae prepared with acacia P.I. and no beef meal.....	29
III- Pumpkin rice/vegetables/fruits formulae prepared with acacia P.I. and beef meal.....	29
B- Chemical analysis.....	30
C- Sensory evaluation.....	32
* RESULTS AND DISCUSSION	33
A- Isolated protein (P.I.) of acacia.....	33
a) Proximate composition	33
b) Some vitamins and minerals of acacia P.I.....	33
- Table (1)	34

- Table (2)	35
c) Amino acids composition of acacia P.I.....	36
B- Chemical composition of dried meals used in formulation of baby foods :	
a) Proximate composition.....	36
- Table (3)	37
- Table (4).....	38
b) Minerals and vitamins	39
- Table (5).....	40
C) Amino acids compositions.....	41
- Table (6).....	42
- Table (7).....	43
C) Infant pumpkin meal formulae prepared without acacia P.I. or beef meal :	
a) Proximate composition of infant pumpkin meal formulae prepared without acacia P.I. or beef meal.....	44
- Table (8).....	45
- Table (9)	46
b) Vitamins contents.....	47
- Table (10).....	48
c) Minerals contents.....	49
- Table (11).....	50
d) Amino acids composition.....	51
- Table (12).....	52
- Table (13)	53
- Table (14)	54
- Table (15)	56
D- Infant pumpkin formulae prepared with acacia P.I. and no beef meal:	
a) Proximate composition	57
- Table (16)	58
b) Vitamins of acacia P.I. rice / vegetables / fruits formulae..	59
- Table (17)	60
c) Minerals of acacia P.I. rice / vegetables / fruits formulae..	61
- Table (18)	62
d) Amino acids composition of pumpkin rice /vegetables fruits formulae as influenced by blending with acacia P.I., and no beef meal.....	63
- Table (19)	64
- Table (20)	65
- Table (21)	66
- Table (22)	67

E- Infant pumpkin formulae prepared with acacia P.I. and beef meal:	
a) Proximate composition	69
- Table (23).....	70
b) Vitamins.....	71
-Table (24).....	72
d) Minerals.....	73
e) Amino acids composition.....	73
-Table (25).....	74
- Table (26).....	75
- Table (27).....	76
- Table (28).....	77
- Table (29).....	78
F- Organoleptic evaluation.....	80
- Table (30).....	82
* SUMMARY.....	83
* RECOMMENDATIONS.....	92
* REFERENCES.....	93
*ARABIC SUMMARY	

INTRODUCTION

