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شبكة المعلومات الجامعية



شبكة المعلومات الجامعية

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التوثيق الالكتروني والميكروفيلم



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Alexandria University
Faculty of Agric. (Saba-Bacha)

BI-872

EFFECT OF PICKLING METHODS ON QUALITY AND LIPID COMPOSITION OF OLIVE FRUITS

BY

MUHAMMAD EL-SAYED ISMAEL EL-SORADY

**A thesis submitted in partial fulfillment of the requirements
governing the award of the degree of**

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Presented by

MUHAMMAD EL-SAYED ISMAEL EL-SORADY

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Food Science Department

Examiner's Committee:

Prof. Dr. Hamdy Abd El-Latif El-Mansy

Prof. and Head of Food Science Department, Fac. of
Agric. Moshtohor, Zagazig University

Approved

H...E. Mansy

Prof. Dr. Ahmed El-Sayed Mohamed Abdallah

Prof. and Head of Food Science Department, Fac. of
Agric. Saba Bacha, Alex. University

Ahmed Abdallah

Prof. Dr. Omar Mohamed Barbary

Prof. of Food Science, Fac. of Agric., Saba-Bacha
Alexandria University

Omar Barbary

Prof. Dr. Mohamed Abd El-Hamid Zeitoun

Prof. of Food Science, Fac. of Agric. Saba Bacha,
Alex. University

M.A. Zeitoun

Dr. Laila Diao El-Din A. El-Mahdy

Head Research and Deputy Director, Food
Technology Research Inst. Agric. Research Center,
Giza

L...E...Mahdy

SUPERVISION'S COMMITTEE

Prof. Dr. Omar Mohamed Barbary

**Prof. of Food Sciences and Technology
Fac. of Agric., Saba-Bacha
Alexandria Univ.**

Prof. Dr. Mohamed Abd El-Hamid Zeitoun

**Prof. of Food Sciences and Technology
Fac. of Agric., Saba-Bacha
Alexandria Univ.**

Dr. Laila Diaa El-Din A. El-Mahdy

**Deputy Director, Food Technology Research Inst.
Agric. Research Center, Giza**

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LIST OF ABBREVIATIONS

AOAC	Association of Official Agricultural Chemists
AOCS	American Oil Chemists Society
Be	Bomee
FAME	Fatty acid metyl esters
FFA	Free fatty acids
FID	Flame ionization detector
GC	Gas Chromatography
H	Hamid
IOOC	International Olive Oil Council
LOX	Lipoxygenase
M	Maraqı
P	Picual
PV	Peroxide Value
TA	Titratable Acidity
TBA	Thiobarbituric acid
TP	Total Phenols
VA	Volatile Acidity
W	Wattagin
W/V	Weight / Volume

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