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## **Sensory and Microbiological Evaluation of Some Locally Manufactured Dairy Products and its accordance to the Egyptian standards**

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B.V.Sc., Assuit University, (2005)

For The Degree Of

(M.V.Sc.)

(Hygiene and Control of Milk and Its Products)

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**2017**

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#### **Abstract.**

One hundred and eighty random samples of locally manufactured white soft cheese, yoghurt and ice cream purchased from Assiut and Giza governorates, Egypt. Collected samples were subjected to sensory and microbiological evaluation. Ninety samples (Thirty each of white soft cheese, yoghurt and ice cream) were purchased from small scale producers as well as another ninety samples from large scale producers. All examined small scale samples were unacceptable in accordance to the Egyptian standards on the other hand, large scale samples were acceptable with different degrees ranged from 50% to 100% in all types of samples. The highest percentages of examined large scale samples were graded between excellent and very good in sensory evaluation, while the majority of small scale samples were classified good. Also small scale samples were contaminated with high mesophilic, coliform, *enterococci*, yeast & mold counts and *staphylococci*. Most of the small scale samples were positive for coagulase positive staphylococci which failed to be detected in large scale samples. Matching of the obtained results with the Egyptian Standards. The public health and economic importance of the isolated microorganisms as well as suggestive hygienic control measures for improving the quality of the products were discussed.

**Key words:** white soft cheese, yoghurt, ice cream, Total mesophilic count, Coliform count, *Enterococci count* , *Yeast & mold and Staphylococci*.

## DEDICATION

To the two most important people in my life, to whom I will always be grateful and never being able to say thank you enough for everything they have done to me, to the reason why I am here and why I am able to make any success or achieve any goal in life, to **My great Mother** and **My great Father**.

*Sherif Omar Mahmoud*

## ACKNOWLEDGMENT

First and above all my thanks are to the Lord my God, without his grace I would not have been able to complete this work.

I would like to especially thank to **Prof. Dr. Hamdy A. El-Esawy** for suggesting the subject of this research work. I would not have been able to finish any of my work without his help, and for helping me in the corrections of the thesis' manuscript. My thanks and gratefulness to **Prof. Dr. Adel M. Saudi** for his support, help me in each single step in the experimental work.

I would like to express my profound thanks and my sincerest gratitude to **Dr. Aya Badawi Abd Al-Sallam** and **Dr. Eman Mustafa El-Maghrabi** for giving me the opportunity to carry out this work, for their guidance in all stages of this work with most valuable discussions, for their help, moral support, and I believe I have been extremely lucky to have their as my mentors.

I would like to express my extremely grateful and special thanks to **My Wife and My daughters** for their endless encouragement and support.

*Sherif Omar Mahmoud*

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