



شبكة المعلومات الجامعية

بِسْمِ اللَّهِ الرَّحْمَنِ الرَّحِيمِ





شبكة المعلومات الجامعية



# شبكة المعلومات الجامعية

## التوثيق الالكتروني والميكرو فيلم

# جامعة عين شمس

التوثيق الالكتروني والميكرو فيلم

## قسم

نقسم بالله العظيم أن المادة التي تم توثيقها وتسجيلها  
علي هذه الأفلام قد اعدت دون أية 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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# بعض الوثائق الأصلية تالفة



شبكة المعلومات الجامعية



بالرسالة صفحات  
لم ترد بالأصل

# STUDIES ON SOME SMOKED POULTRY PRODUCTS

BY

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(Moshtohor),  
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THESIS

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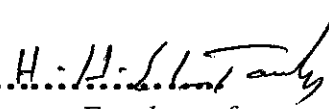
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بسم الله الرحمن الرحيم

وقل رب زدني علماً

صدق الله العظيم

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The most beneficent and most merciful**

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**For**

**My parents**

**and all my**

**brothers**

**Who brought me up and included me  
with care and love.**

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### *Abstract*

Due to the desired color and flavor of smoked food - especially smoked muscle food -, the demand on these products is increased. Nevertheless, there are some negative aspects associated with traditional smoking (using whole smoke) of these products that may affect the consumer health. Therefore, some attention to apply the modern technology systems (i.e. liquid smoke) in smoking of food will be needed. As well as, with increasing of poultry meat production, we must provide the market with liquid-smoked poultry products that consider new, safe and desired products.

Therefore, in this study, some liquid-smoked poultry products such as (1): liquid-smoked whole thighs of chicken and turkey and (2): chicken and turkey fingers prepared with liquid smoke were carried out. The first were stored at 4 °C for 15 days and -18 °C for 6 months while the second were only stored at -18 °C for 6 months. The controls of these products were un-smoked.

Chemical composition and physical, chemical and microbiological quality attributes were carried out and evaluated for fresh poultry meat and smoked poultry products, the latter were evaluated immediately after processing and during storage periods. As well as, the smoked products were organoleptic evaluated and the results were statistically analyzed.

Generally, the obtained results indicated that:

-Liquid-smoked whole thighs of chicken and turkey were spoiled after 12 days at cold storage versus only 3 days for their controls while all samples stored by freezing were still accepted for 6 months.

-Chicken and turkey fingers prepared with liquid smoke and only stored by freezing were still accepted for 6 months versus 4 months for control fingers.

-All the chicken products smoked or prepared with liquid smoke were better than the turkey ones.

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