

بسم الله الرحمن الرحيم





شبكة المعلومات الجامعية

التوثيق الالكتروني والميكروفيلم



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UTILIZATION OF SOYBEAN OKARA IN FOODSTUFFS

BY

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THESIS

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DEDICATION

To

My Father.....

My Mother.....

My Husband.....

My Son.....

Whose blessed me with lovecare, understanding,
encouragement and emotional support that make me
strong willed against difficulties.

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ABSTRACT

Tofu okara (produced after production of tofu from whole soybean) and milk okara(produced after extraction of soymilk from dehulled okara) were used for partial substitution of meat in the production of beef patties and kofta in a ratio that ranged from 1:5 upto 2:5 okara solids to meat solids .

Results showed that okara contained(36.3% & 32.4%) protein,(19.6% & 18%)fat and (21.44%& 31.5%) fiber(on dry wt. basis) for milk okara and tofu okara respectively

Results also showed that okara is rich in iron,sodium and potassium and milk okara was richer in those minerals than tofu okara.Loss in weight was less when okara was used in comparison with control sample .

Results indicated that additon of okara in meat products caused reduction in per cent protein and fat in these products accompanied by an increase in fiber and carbohydrates. Organoleptic preperities showed that most acceptable samples were those containing lup to 1.5 okara solids to each 5 portion of meat solids .

Results also indecated that all products were acceptable to cosumer after frying in fat. When okara was used alone for the preparation flafel like product, the product was highly acceptable to consumer .

In general utilization of tofu okara produce edible products highly acceptable than milk okara.

(Cairo Univ. Press. 1524-1984-5000 ex.)

Use Other Side if Necessary

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