

بسم الله الرحمن الرحيم





شبكة المعلومات الجامعية التوثيق الالكتروني والميكرو فيلم



جامعة عين شمس

التوثيق الإلكتروني والميكروفيلم

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لم ترد بالأصل



Minufiya University
Faculty of Home Economics
Dept. of Nutrition and Food Science

**NUTRITIONAL AND TECHNOLOGICAL STUDIES
ON FORTIFICATION OF SOME NUTRITIOUS
BEVERAGES**

BY

Sahar Abd El-Hakeem Mahmoud Antar

B.Sc. (Specialized Education), Minufiya University, Egypt (1994)

Thesis

**Submitted in Partial Fulfillment of the
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IN

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SUPERVISORS

Prof. Dr.

Dr.

Abo El-Fath Abd El-Kader El-Bedawey

Yousif Abd El-Aziz Elhassaneen

Prof. And Chairman of Food Sci.

Lecturer of Nutrition and Food Sci.

Faculty of Agriculture

Faculty of Home Economics

Minufiya University

Minufiya University

1999

B
1119-

Minufiya University
Faculty of Home Economics
Nutrition and Food Science Dept.

APPROVAL SHEET

The Researcher : Sahar Abd El-Hakeem Mahmoud Anter

**Title of Thesis : Nutritional and Technological Studies on Fortification
of some Nutritious Beverages**

Degree : Master in Nutrition and Food Science

This thesis been approved by:

Name	Profession	Signature
Dr. Mohamed Mostafa El-Sayed Ali	Prof. of Nutrition and Food Sci. Dean Fac. Of Home Economics, Minufiya University, Egypt.	<i>M.M.El-Sayed</i>
Dr. Abd Rahman Mohamed Atia	Prof. of Nutrition and Food sci., Faculty of Home Economics, Helwaan University	<i>Abdel R. A. Atia</i>
Dr. Abo El-Fath Abd El-Kader El-Beddawey	Prof. And Head of Food Sci. and Technology Dept. Faculty of Agriculture Minufiya University	<i>El-Beddawey</i>

Committee in Charge

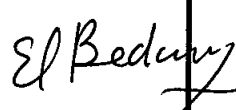
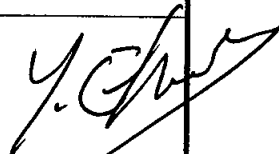
Date: / / 1999

Minufiya University
Faculty of Home Economics
Nutrition and Food Science Dept.

SUPERVISION

The Researcher : Sahar Abd El-Hakeem Mahmoud Anter
Title of Thesis : Nutritional and Technological Studies on
Fortification of some Nutritious Beverages
Degree : Master in Nutrition and Food Science

This thesis supervised by:

Name	Profession	Signature
Dr. Abo El-Fath Abd El-Kader El-Bedawey	Prof. And Head of Food Sci. and Technology Dept. Faculty of Agriculture Minufiya University	
Dr. Yousif Abd El-Aziz Elhassaneen	Lecturer of Nutrition and Food Science, Faculty of Home Economics, Menoufia University, Egypt.	

Committee in Charge

Date: / / 1999



DEDICATION

**TO ALLAH TAALA
TO MY FAMILY , FATHER, MOTHER, SISTER AND BROTHERS.**

SAHAR

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TDS	Total dissolved salts
Sec	Second
T.N.	Total nitrogen
B.V.	Biological value
P.E.R.	Protein efficiency ratio
E.A.A.I.	Essential amino acid index
R.A.	Restricted amino acid
W.H.O.	World health organization

LIST OF ABBREVIATIONS

A.O.A.C.	Official methods analysis of the association of official analytical chemists
ABS	Absorption
B.V.	Biological value
CFPI	Carp fish protein isolate
CFPC	Carp fish protein concentrate
DSBF	Defatted soy bean flour
E.A.A.I.	Essential amino acid index
EC	Electrical conductivity
E.S.	Egyptian standard
F.A.O.	Food and agricultural organization of the united nations
Fig	Figure
Gm	Gram
G.D.R	Gram consumed to cover the dairy requirement
Kg	Kilogram
Kcal	Kilocalory
Min	Minute
ml	Milliliter
Mg	Milligram
Nm	Nanomole
P.S.	Percent of satisfaction
R.A.	Restricted amino acid
R.I.	Reflective index
R.D.A.	Recommended dietary allowances
SBF	Soy bean flour
SBPI	Soy bean protein isolate

