

**QUALITY AND SAFETY OF SOME DAIRY  
PRODUCT WITH NATURAL FRUIT  
PREPARATIONS**

By

**AHMED HASSAN ALI WAHDAN**

B.Sc.Agric. Sc. (Dairy Sc. & Tech.), Ain Shams University, 1998

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## **Approval Sheet**

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## **ABSTRACT**

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Due to the technological development in the field of food industry, in addition to the interest of health aspects in the recent period, and put strict condition on the export and import of food, there has been an attention to the role played of fruit preparations and their effects on the quality and safety of dairy food produced. Fruit preparations used in dairy food industry are considered to be rich in nutritional value due to the protein content of high biological value, mineral and vitamins.

This research aims to study the role played by fruit pulp and fruit preparations which may be added in the manufacturing of some dairy products (yoghurt and ice cream) and their effects on quality and safety of these food products. A full concept for applying Hazard analysis and critical control points (HACCP) during manufacturing stages of these products was also carried out. The study was done in three parts:

The first one was carried out to evaluate the effect of fruit preparations in quality and safety of strawberry fruit preparations. All ingredients and the other materials were tested for its microbiological and chemical quality.

Swabs of tools, devices and hands of workers were taken and showed positive results which many affect the safety and quality of produced ice cream.

The microbiological results showed also presence of small number of Total count in most samples of retrieval fruit pulp and fruit preparations.

Hazard analysis and critical control points (HACCP) during manufacturing stages of fruit pulp and fruit preparations products to identify the most important sources of pollution cleared three and tow

critical control point (CCPs) in fruit pulp and fruit preparations respectively, which were (i) refining (ii) sterilization (iii) filling and (i) pasteurization (ii) detection of metal particles for fruit pulp and fruit preparations respectively.

The second part of this study was carried out to evaluate the fruit stirred yoghurt fortified with strawberry pulp and different type of strawberry fruit preparations, different strawberry pulp preparations were added a rate of 12% (w/w) to different treatments (T2 to T7). Some chemical, microbiological properties and sensory quality of stirred yoghurt samples were evaluated. Significant differences were observed in, protein content and pH values of all treated samples and control. Addition of strawberry pulp or preparation had significant effect on the viability of the lactic acid bacteria strains. The effect was more obvious with using fruits preparation than strawberry pulp. All the yoghurt samples, however, contained more or less the recommended levels of ( $10^6$ – $10^7$  cfu /g) lactic acid bacteria at the end of the refrigerated storage. Yeasts and molds count was higher in fruit stirred yoghurt containing fruit pulp compared with the control and fruit samples fortified with different fruit preparations and increased significantly during storage at  $5\pm 1^\circ\text{C}$ . The yoghurt containing different strawberry preparations ranked higher flavor scores than using strawberry pulp.

The third part of this study was carried out to investigate the effects of adding fruit pulp and preparations in the base formula of ice cream on the acceptability and functional properties of resultant product. Different strawberry pulp preparations were added a rate of 15% (w/w) to different ice cream treatments (D1 to D3). All mixes and resultant ice cream samples were evaluated for their chemical, physical and rheological properties as well as the sensory quality attributes. Addition of strawberry pulp and preparations into ice cream formula significantly affected the protein and ash contents. Specific gravity values and overrun percent were significantly decreased with adding strawberry pulp and preparations in mixes of ice cream. Adding strawberry pulp and

preparations in ice cream recipes led to lower pH values of ice cream mix. Also, addition of strawberry pulp and preparations juice led to lower freezing point and the product showed higher ability to meltdown with adding the strawberry pulp and preparations. Ice cream treatment containing 15% D2 strawberry preparations (27% sugar and 53% strawberry) showed the best sensory attributes compared to the other treatment. From such study, it could be reported that, strawberry fruit preparations as fruit for stirred yoghurt and ice cream preferred rather than strawberry pulp, and it could be recommended that, fruit preparations could be used in stirred fruit yoghurt and fruit ice cream formulations for enhancing the quality and properties of the product compared with using fruit pulp especially nutritive value.

**Key words:** fruit ice cream, fruit yoghurt, fruit pulp, fruit preparations, HACCP

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## CONTENTS

No.		Page
	<b>LIST OF TABLES</b>	IV
	<b>LIST OF FIGURES</b>	VII
	<b>LIST OF ABBREVIATION</b>	X
<b>I</b>	<b>Introduction</b>	1
<b>II</b>	<b>Review of Literature</b>	5
1	Food quality and safety	5
2	Application of HACCP system in dairy product	7
3	Quality and safety of different dairy products containing fruit pulp and preparations.	16
<b>III</b>	<b>Materials and Methods</b>	43
3.1	Materials	43
3.1	Raw Milk	43
3.1.2	Skim milk powder	43
3.1.3	Sugar	43
3.1.4	Sodium carboxy methyl cellulose (CMC)	43
3.1.5	Vanilla	43
3.1.6	Yoghurt Starter cultures	43
3.1.7	Utensils and samples	44
3.1.8	Strawberry Fruit Preparations and fruit pulp	44
3.2	<b>Methods of Manufacture</b>	45
3.2.1	Production of stirred yoghurt fortified with fruit pulp and different type of fruit preparations	45
3.2.2	Production of fruit ice cream with fruit pulp and different type of fruit preparations	48
3.3	<b>Methods of analysis</b>	51
3.3.1	<b>Chemical and physical analysis</b>	51
3.3.1.1	Total solids (TS)	51
3.3.1.2	Ash content	51
3.3.1.3	pH value	51



3.3.1.4	Total protein	51
3.3.1.5	Fat content	51
3.3.1.6	Viscosity	51
3.3.1.7	Specific gravity	52
3.3.1.8	Weight per gallon (kg)	52
3.3.1.9	Overrun	52
3.3.1.10	Melting resistance	52
3.3.1.11	Freezing point	52
3.3.2	<b>Microbiological analysis</b>	53
3.3.2.1	Total plate count ( T.B.C )	53
3.3.2.2	Lactic acid bacteria count (LAB.)	53
3.3.2.3	Yeasts and molds count (Y&M)	53
3.3.2.4	Coliform count	53
3.3.2.5	E. coil count	54
3.3.2.6	Detection of <i>Salmonella spp.</i>	54
3.3.2.7	Detection of <i>Staphylococcus aureus</i> ss. <i>aureus</i>	54
3.3.2.8	Spore forming bacteria count	54
3.3.3	<b>Sensory evaluation:</b>	54
3.3.4	<b>Statistical Analysis:</b>	55
<b>IV</b>	<b>RESULTS AND DISCUSSION</b>	56
<b>Part I</b>	Application of HACCP system in manufacturing procedure of strawberry fruit pulp and different strawberry fruit preparations.	56
1	Microbiological examination of fruit preparations	56
1.1	Microbiological examination of ingredients used fruit preparations	56
1.2	Microbiological examinations of utensils used in manufacturing strawberry fruit preparation.	58
1.3	Microbiological examinations of the hands of workers in processing line.	59
1.4	Microbiological examinations of strawberry pulp and different type of strawberry fruit preparation	60

2	Application of HACCP system in manufacturing procedure of strawberry fruit pulp and different type strawberry fruit preparation.	63
2.1	Determination of Critical Control Points (CCPs) and risk assessment.	64
2.1.2	Severity (consequence)	65
<b>Part II</b>	<b>Production and properties of fruit stirred yoghurt fortified with strawberry pulp and different types of fruit preparation.</b>	<b>75</b>
1	Properties of fruit stirred yoghurt fortified with strawberry pulp and different of fruit preparations	75
1.1	Physicochemical properties of fruit stirred yoghurt	75
1.1.1	Total solids	75
1.1.2	Fat contents	77
1.1.3	Protein contents	78
1.1.4	Ash content	80
1.1.5	pH value	81
1.2	<b>Rheological properties of fruit stirred yoghurt</b>	<b>83</b>
1.2.1	Viscosity value	83
1.3	<b>Microbial Situation (viability of starter cultures)</b>	<b>85</b>
1.3.1	Lactic acid bacteria	85
1.3.2	Yeasts and Molds count	87
1.3.3	Detection of Coliform bacteria	89
1.4	<b>Organoleptic properties</b>	<b>90</b>
<b>Part III</b>	<b>Production and properties of fruit ice cream fortified with strawberry pulp and different types of strawberry fruit preparations</b>	<b>95</b>
1	Properties of fruit ice cream mixes fortified with strawberry pulp and different type of fruit preparation	95
1.1	Physicochemical properties of fruit ice cream mixes	95
1.1.1	Total solids and Fat contents	95
1.1.2	Protein and Ach contents	97

1.1.3	pH value	99
1.1.4	Freezing point	100
1.1.5	Specific gravity and Weight per gallon (kg) values	101
2	<b>Properties of fruit ice cream fortified with strawberry pulp and different type of fruit preparation</b>	103
2.1	Physical properties of fruit ice cream	103
2.1.1	Specific gravity and Weight per gallon (kg) values	103
2.1.2	Overrun	106
2.1.3	Melting resistance	107
3	<b>Sensory properties</b>	108
V	<b>SUMMARY</b>	113
VI	<b>REFERENCES</b>	121
	<b>ARABIC SUMMARY</b>	

## **LIST OF TABLES**

<b>NO</b>		<b>Page</b>
1	Fruit preparations Formulation using in yoghurt and ice cream.	44
2	The fruit stirred yoghurt formulas using different type of strawberry fruit preparation and pulp.	46
3	The fruit ice cream formulas using different type of strawberry fruit preparation (g/kg).	49
4	Microbiological examinations* of raw materials used in preparing strawberry fruit preparation.	57
5	Microbiological examinations* of utensils used in manufacturing strawberry fruit preparation.	58
6	Microbiological examinations* of the hands of workers in strawberry fruit preparation processing line.	60
7	Microbiological examinations of strawberry pulp and different type of strawberry fruit preparation.	62
8	Risk assessment analysis.	65
9	Hazard analyses and control measures of raw materials used in manufacturing strawberry fruit pulp and different type strawberry fruit preparation.	67
10	Hazard analyses and control measures of manufacturing steps for strawberry fruit pulp products.	68
11	Critical control points of manufacturing lines of strawberry fruit pulp products.	69
12	HACCP plan for manufacturing fruit pulp product	70
13	Hazard analyses and control measures of manufacturing steps for strawberry fruit preparation products.	71
14	HACCP plan for manufacturing strawberry fruit preparation product.	72

15	Chemical composition of fruit stirred yoghurt fortified with strawberry pulp and different of fruit preparations.	76
16	pH of fruit stirred yoghurt fortified with strawberry pulp and different of fruit preparations along the storage at $5\pm 1^{\circ}\text{C}$ for 14 days.	82
17	Viscosity (CP/S) of fruit stirred yoghurt fortified with strawberry pulp and different of fruit preparations along the storage at $5\pm 1^{\circ}\text{C}$ for 14 days.	84
18	Lactic acid bacteria (cfu/g) of fruit stirred yoghurt fortified with strawberry pulp and different of fruit preparations along the storage at $5\pm 1^{\circ}\text{C}$ for 14 days.	86
19	Yeasts and molds counts (log cfu/gm) of stirred fruit yoghurts made with fruit preparation along the storage at $5\pm 1^{\circ}\text{C}$ for 14 days.	88
20	Coliform counts (log cfu/gm), detection of <i>Staphylococcus aureus</i> (cfu/gm) and <i>Salmonella spp.</i> (cfu/225g) for stirred fruit yoghurts made with fruit preparation along the storage at $5\pm 1^{\circ}\text{C}$ for 14 days.	90
21	Sensory evaluation of fruit stirred yoghurt fortified with strawberry pulp and different of fruit preparations along the storage at $5\pm 1^{\circ}\text{C}$ for 14 days.	92
22	Physicochemical properties of fruit ice cream fortified with strawberry pulp and different type of fruit preparation.	96
23	Physical properties of fruit ice cream.	104
24	Sensory properties of ice cream fortified with strawberry pulp and different type of fruit preparation.	110

## LIST OF FIGURES

NO		Page
1	Flow-diagram for making stirred yoghurt fortified with strawberry pulp and different strawberry fruit preparations.	47
2	Flow-diagram for making Ice cream fortified with strawberry pulp and different strawberry fruit preparations.	50
3	Decision tree which used to determine critical control points.	66
4	Flow diagram of different type of strawberry fruit preparations	73
5	Flow diagram of strawberry fruit pulp	74
6	Total solid content of fruit stirred yoghurt fortified with strawberry pulp and different of fruit preparations.	77
7	Fat content of fruit stirred yoghurt fortified with strawberry pulp and different of fruit preparations.	78
8	Protein content of fruit stirred yoghurt fortified with strawberry pulp and different of fruit preparations.	79
9	Ash content of fruit stirred yoghurt fortified with strawberry Pulp and different of fruit preparations.	80
10	pH value of fruit stirred yoghurt fortified with strawberry pulp and different of fruit preparations along the storage at $5\pm 1$ °C for 14 days.	82
11	Viscosity value of fruit stirred yoghurt fortified with strawberry pulp and different of fruit preparations along the storage at $5\pm 1$ °C for fresh and 14 days.	84
12	Lactic acid bacteria (cfu/g) of fruit stirred yoghurt fortified with strawberry pulp and different of fruit preparations along the storage at $5\pm 1$ °C for 14 days.	87

13	Yeasts and molds counts (cfu/g) of fruit stirred yoghurt fortified with strawberry pulp and different of fruit preparations along the storage at $5\pm 1^{\circ}\text{C}$ for 14 days.	89
14	Appearance evaluation of fruit stirred yoghurt fortified with strawberry pulp and different of fruit preparations along the storage at $5\pm 1^{\circ}\text{C}$ for 14 days.	93
15	Body & texture evaluation of fruit stirred yoghurt fortified with strawberry pulp and different of fruit preparations along the storage at $5\pm 1^{\circ}\text{C}$ for 14 days.	93
16	Flavor evaluation of fruit stirred yoghurt fortified with strawberry pulp and different of fruit preparations along the storage at $5\pm 1^{\circ}\text{C}$ for 14 days.	94
17	Total solid (%) content of fruit ice cream mixes fortified with strawberry pulp and different type of fruit preparation.	96
18	Fat (%) content of fruit ice cream mixes fortified with strawberry pulp and different type of fruit preparation.	97
19	Protein (%) content of fruit ice cream mixes fortified with strawberry pulp and different type of fruit preparation.	98
20	Ash (%) content of fruit ice cream mixes fortified with strawberry pulp and different type of fruit preparation.	98
21	pH of fruit ice cream mixes fortified with strawberry pulp and different type of fruit preparation.	99
22	Freezing point ( $^{\circ}\text{C}$ ) of fruit ice cream mixes fortified with strawberry pulp and different type of fruit preparation.	101
23	Specific gravity of fruit ice cream mixes fortified with strawberry pulp and different type of fruit preparation.	102
24	Weight (gallon in Kg) of fruit ice cream mixes fortified with strawberry pulp and different type of fruit preparation.	103
25	Specific gravity of fruit ice cream fortified with Strawberry pulp and different type of fruit preparation.	105