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شبكة المعلومات الجامعية

بسم الله الرحمن الرحيم



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شبكة المعلومات الجامعية



شبكة المعلومات الجامعية التوثيق الالكتروني والميكروفيلم



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شبكة المعلومات الجامعية

جامعة عين شمس

التوثيق الإلكتروني والميكروفيلم

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شبكة المعلومات الجامعية



بالرسالة صفحات
لم ترد بالأصل





Ain shams university

Faculty of science

Chemistry department

**Physicochemical characterization and comparison
of different starches isolated from some Egyptian
food/feed crops of different cultivars**

Submitted By

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B.Sc. of science, Botany-chemistry Dept., faculty of science,

Ain shams University, 2008

A Thesis Submitted in Partial Fulfillment of

The Requirement for the Master Degree

In Chemistry

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To

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ABSTRACT

Different starches were isolated from different crop cultivars to study their physicochemical properties. The study based on selecting one cultivar of taro, namely Local variety, two cultivars of corn namely, Hi-Tech 2031 and Giza TWC 352 Y 352, two cultivars of wheat, namely Wheat Durum Beni Suef 1 and Bread Wheat Misr 1 as well as two cultivars of potato, namely Sponta and Lady Rosetta. The physicochemical studies involved, proximate analysis that included contents of ash, fat, moisture, protein and total carbohydrate. Other analytes like total organic matter (TOM), total organic carbon (TOC) were also quantified. Different elements in isolated starches were quantified using either Graphite Technique or inductively coupled plasma technique (ICP), where contents of arsenic (As), cadmium (Cd), chromium (Cr), lead (Pb), nickel (Ni), selenium (Se), tin (Sn), cobalt (Co), antimony (Sb), molybdenum (Mo), copper (Cu), manganese (Mn) were quantified using graphite technique, while, contents of calcium (Ca), iron (Fe), zinc (Zn), potassium (K), sodium (Na), phosphorus (P) and magnesium (Mg) were quantified using ICP technique. The degree of hydrolysis of the isolated starches as well as the amylose-amylopectin profile, pH values, water binding capacity (WBC) solubility and swelling power at different temperatures were investigated. Spectroscopic studies, like Fourier transform infrared spectrometry (FT-IR) were achieved to study the characteristic bands of each cultivar, like OH bands, aliphatic CH stretching frequencies, beside the finger print region of each cultivar. The X-ray diffraction pattern (XRD) of the crystal structure of the isolated starches were studied to assure the crystallinity type of the starches (A or B types).

Keywords: Physicochemical properties, isolated starches, amylose, amylopectin, water binding capacity, solubility, swelling power, Ft-IR, XRD.

ACKNOWLEDGEMENT

*First of all, I would like to thank **God**. You gave me the power to believe in my passion and pursue my dream. I could never have done this without the faith I have in you. Thanks.*

*I would like to express my gratitude to my college supervisor **Dr. Mohamed Mekewi** -Prof. Dr. of physical Chemistry, Chemistry Dept., Faculty of Science Ain Shams Uni.- for the useful comments and remarks; he was always keen to know what I was doing and how I was proceeding. Thanks for your patience, encouragement and being always enthusiastic by my side.*

*With a special gratitude to my supervisor **Dr. Nasser Shaaban** –Chief Researcher, Regional Center for Food & Feed, Ministry of Agriculture- for the learning process of this master thesis, for introducing me to the topic as well for all the support I needed on my way. Thanks for sharing your precious time during the process of analysis and helping me putting pieces together.*

My gratitude also goes out to Regional center for food and feed (RCFF) for providing the place for the work, as well as my colleagues there for helping and supporting.

I am grateful to my mother who has provided me through moral and emotional support in my life and along my MSc journey.

*With a special mention to my husband **Eng. Muhammad Abdel Rahman**, you are one of the main reasons that it was great. I am so thankful that I have you in my corner pushing me when I was ready to give up.*

I am also grateful to my small family and friends who have supported me emotionally all the time.

*And finally, last but by no means least, my great thanks to my father **Mahmoud Abdel Aziz** (God bless his soul), it was all for him.*

Thanks all for your encouragement.

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