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شبكة المعلومات الجامعية

# بسم الله الرحمن الرحيم



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شبكة المعلومات الجامعية



# شبكة المعلومات الجامعية التوثيق الالكتروني والميكرو فيلم



سامية محمد مصطفى



شبكة المعلومات الجامعية

# جامعة عين شمس

التوثيق الإلكتروني والميكروفيلم

## قسم

نقسم بالله العظيم أن المادة التي تم توثيقها وتسجيلها  
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شبكة المعلومات الجامعية



# بالرسالة صفحات لم ترد بالأصل



# **STUDIES ON THERMAL PROCESSING OF SOME FOODS**

*By*

*Magdy Fahmy Ahmed El-Sheikh Omar*

*B.Sc. Agricultural Science, 1978*

*M.Sc. Agricultural Science, 1987*

*(Food Science)*

*Fac. Agric. Ain-Shams Univ.*



**Thesis**

**Submitted in Partial Fulfillment of the  
Requirements For the Degree Of**

**DOCTOR OF PHILOSOPHY  
IN  
AGRICULTURE SCIENCE  
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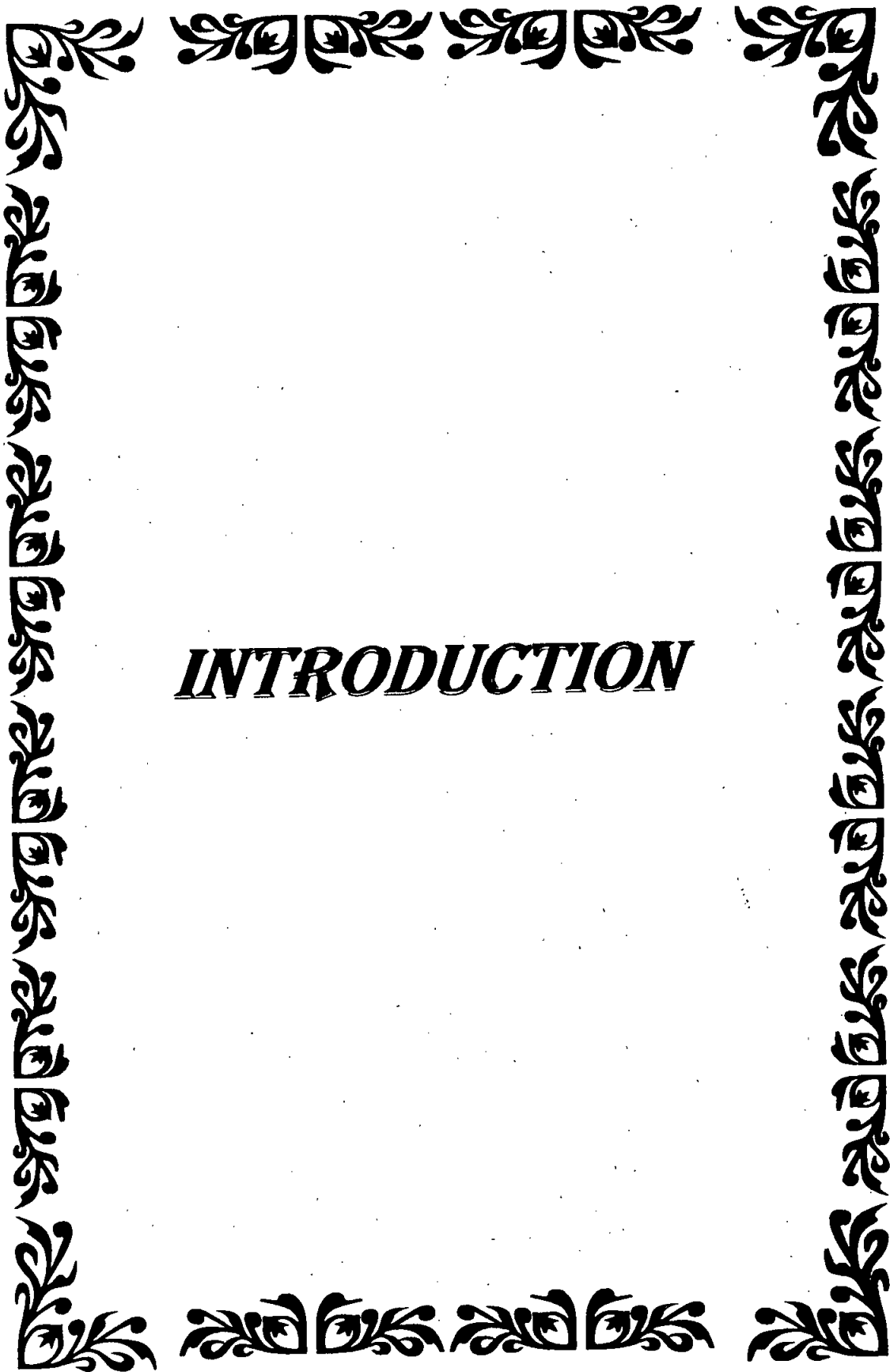
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## ***INTRODUCTION***

## **INTRODUCTION**

**Food industries** play an important role in the national economy of the country, as an important supplier of foods for the over increasing population. It is also, a valuable source of hard currency through exportation to the near-by Arab and African markets.

The canning industry is one of the major sections of the food industries in Egypt. In this respect, there are two major plants, namely El-Nassr Company for preserved foods "Kaha" and Ediphina Company for preserved foods. On the other hand, the private sector in food industries is growing rapidly covering most the Egyptian governorates. Thus, the consumption of canned vegetables has now grown rapidly and still expected to increase further in the future.

The quality of canned foods is the reflection of microbiological, sensory attributes and chemical activities before, during and after processing.

The thermal processing of foods is one of the most important practical application of the science of bacterial spores. Although spoilage and infectivity are caused a wide variety of micro-organisms, the most resistant, and therefore, the most critical, are the bacterial spores.