سامية محمد مصطفى

شبكة المعلومات الجامعية

بسم الله الرحمن الرحيم

سامية محمد مصطفى

شبكة المعلومات الجامعية

شبكة المعلومات الجامعية

التوثيق الالكتروني والميكروفيلم

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سامية محمد مصطفى

جامعة عين شمس

التوثيق الإلكتروني والميكروفيلم

قسم

نقسم بالله العظيم أن المادة التي تم توثيقها وتسجيلها علي هذه الأقراص المدمجة قد أعدت دون أية تغيرات

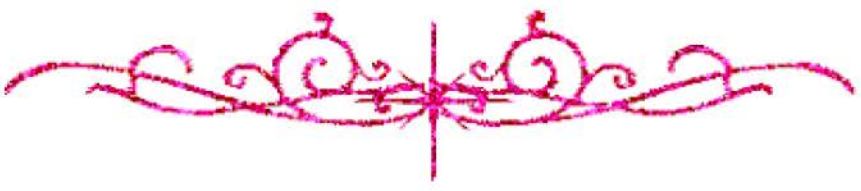
يجب أن

تحفظ هذه الأقراص المدمجة بعيدا عن الغبار

سامية محمد مصطفى

شبكة المعلومات الجامعية

بعض الوثائق الأصلية تالفة



سامية محمد مصطفى

شبكة المعلومات الجامعية

بالرسالة صفحات لم ترد بالأصل

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

THE EFFECT OF RECENT MILLING METHODS ON THE RHEOLOGICAL, CHEMICAL AND NUTRITIONAL PROPERTIES OF THE WHEAT FLOUR PRODUCED

BY

Abbas Yahya Abbas Nassar
B. Sc. Agricultural Sci. , Fac. Of Agriculture, Menoufia Univ., Egypt (1987)

THESIS

Submitted in Partial Fulfillment of the Requirements for the Degree of Master

IN

Nutrition and Food Science

SUPERVISORS

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Prof. Of Nutrition and Food Sci.
Dean Fac. Of Home Economics
Menoufia University

Prof. Dr.
Ahmed El-Sayed El-Bordeni
General Manager of producing
North Cairo Mills Company

Dr.
Yousif Abd El-Aziz Elhassaneen
Lecturer of Nutrition and Food Science
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DEDICATION

TO ALLAH
TO MY FATHER, MOTHER, BROTHERS AND SISTER
TO ENGINEER MOHAMED KAMAL GHONEIM
TO ENGINEER ABO ZEID MOHAMED ABO ZEID

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

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Degree : Master in Nutrition and Food Science

This thesis been approved by :

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Committee in Charge

Date : / / 1999

Menoufia University
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SUPERVISION

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LIST OF CONTENTS

LIST OF ABBREVIATIONS

A.A.C.C.	American Association of Cereal Chemists.
A.O.A.C.	Official methods of analysis of the Association of Official Analytical Chemists.
ABS	Absorption
A.T.P.	Adinosine Triphosphate
B.P.W.	Buffered Pepton Water
BV	Biological value
BU	Barabender unit
Cm	Centimeter
Cd	Cadmium
E	Extension
E.A.A.	Essential amino acids
E.A.A.I	Essential amino acid index
E.C.	Emulsifying capacity
E.S.S.	Egyptian Standard of specification
F.A.O.	Food and Agricultural Organization of the United Nations
F.D.A	Food and Drug Administration.
Fig	Figure
gm	Gram
G.D.R.	Gram consumed to cover the daily Requirement
HCRFM	The holding company for rice and flours mills
hrs	Hours
I.C.M.S.F.	International commission on microbiological specifications for Foods
Kg	Kilogram
Kcal	Kilocalory
Min	Minute
ml	Milliliter
mg	Milligram
nm	Nano mole