شبكة المعلومات الجامعية

التوثيق الإلكتروني والميكروفيلم

بسم الله الرحمن الرحيم

MONA MAGHRABY

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قسم

نقسم بالله العظيم أن المادة التي تم توثيقها وتسجيلها
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MONA MAGHRABY

Cairo University
Faculty of Veterinary Medicine
Department of Food Hygiene and Control

The Quality of Cold Cuts Produced With Buffalo Meat

Thesis presented by

Tasbeih Mohammed Mohammed Shahein
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For the Degree of M.V.Sc.
Hygiene and Control of Meat and its Products

Under the supervision of

Dr. Taha M. Nouman

Professor of Meat Hygiene
Faculty of Veterinary Medicine
Cairo University

Dr. Mohamed M.T. Emara

Professor of Meat Hygiene
Faculty of Veterinary Medicine
Cairo University

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Cairo University
Faculty of Veterinary Medicine
Department of Food Hygiene and Control

APPROVAL SHEET

Title of the thesis: The quality of cold cuts produced with Buffalo meat

Name of Candidate: ***Tasbeih Mohammed Mohammed Shahein***

APPROVAL COMMITTEE

Prof. Dr. Fathi Ahmed Khalafalah
Professor of Meat Hygiene
Faculty of Veterinary Medicine

Prof. Dr. Nabil A. Yassien
Professor of Meat Hygiene
Faculty of Veterinary Medicine
Cairo University

Prof. Dr. Taha M. Nouman
Professor of Meat Hygiene
Faculty of Veterinary Medicine
Cairo University

Prof. Dr. Mohamed M. Talaat Emara
Professor of Meat Hygiene
Faculty of Veterinary Medicine
Cairo University

Date of approval:10/11/2021

Cairo University
Faculty of veterinary Medicine
Department of Food Hugiene and Control

Supervison Sheet

Dr. Taha M. Nouman
Professor of Meat Hygiene
Faculty of Veterinary Medicine
Cairo University

Dr. Mohamed Talaat Emara
Professor of Meat Hygiene
Faculty of Veterinary Medicine
Cairo University

2021

Cairo University
Faculty of Veterinary Medicine
Department of Food Hygiene and Control

Name: Tasbeih Mohammed Mohammed Shahein
Date of birth: 7/7/1991
Degree: M.V. Sc.
Nationality: Egyptian
Specialization: Hygiene and Control of Meat and its Products
Title of the thesis: The quality of cold cuts produced with Buffalo meat
Supervision:
Dr. Taha M. Nouman Professor of Meat Hygiene, Faculty of Veterinary Medicine, Cairo University
Dr. Mohamed M.T. Emara Professor of Meat Hygiene, Faculty of Veterinary Medicine, Cairo University

Abstract

(**Keywords:**)

The purpose of the present study is to determine the characteristics of value-added cold meat products in the Egyptian market, where four hundred samples were taken from luncheon, meatloaf, roast beef, and dry-cured beef which were collected from the production of six different factories. Moreover, corned meatloaf and cooked roast meat were produced from buffalo meat and compared with those produced from beef to assess the suitability of buffalo meat for the production of such specialized products. The results of the products collected from the Egyptian market indicated the presence of slight differences in the various quality characteristics between different factories for the same product. The results also indicated that there were slight differences in the sensory properties between the products made from buffalo meat and the ones made from beef. The main difference was in the high degree of color and degree of tenderness, which recorded higher readings for beef products than for buffalo meat, and the results of the chemical examination showed a high percentage of moisture and protein. The percentage of fat and connective fibers, and the percentage of collagen solubility were lower for beef than for buffalo meat, moreover, the results showed a clear difference in the color degree measurements and the tensile strength between the products of both types of meat. Therefore, it can be concluded that buffalo meat can be used to produce meat products with different added value without negative impact on the quality characteristics and that the slight decrease in the degree of tenderness and color in addition to its high content of connective tissue does not constitute a serious problem for the overall quality of these products.

Dedication

To:

My Dear Father

My Dear Mother

My Husband

My little sons: Yousuf & Younis

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