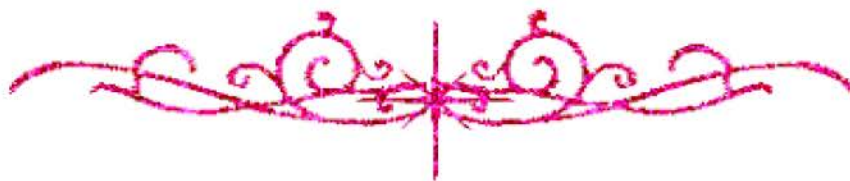


بسم الله الرحمن الرحيم





شبكة المعلومات الجامعية التوثيق الالكتروني والميكرو فيلم



جامعة عين شمس

التوثيق الإلكتروني والميكروفيلم

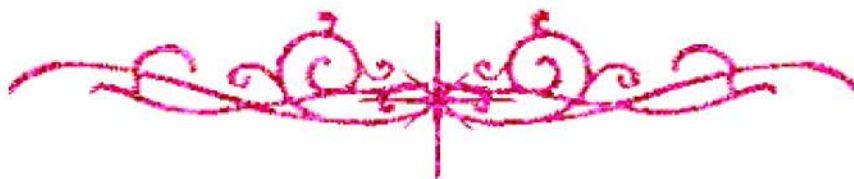
قسم

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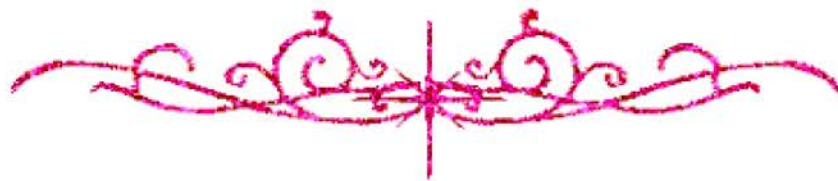


بعض الوثائق الأصلية تالفة





بالرسالة صفحات
لم ترد بالأصل



B17A'S

*Minufiya University
Faculty of Home Economics
Dept. of Nutrition and Food Science*

**CHEMICAL AND TECHNOLOGICAL
STUDIES ON THE CANNING SMOKED
POULTRY MEAT**

Hany Hamdy Atta EL.Gazzar

*B.Sc . Home Economics (Nutrition and Food Science Dept.) 1997
Minyfiya University*

THESIS

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

IN

Nutrition and Food Science

SUPERVISORS

Prof. Dr.

Nabil EL-Sayed Hafiz

*Prof. and Head Dept. of Food
Sci. and Technology , Faculty
of Agriculture at Fayou ,
Cairo University*

Dr .

Sahar Osman Moustafa EL Shafey

*Lecturer of Nytrition and Food Sci.
Faculty of Home Economics
Minyfiya University ,
Shebin EL-Kom , Egypt.*

APPROVAL SHEET

The Research : Hany Hamdy Atta El-Gazzar

Title of Thesis : Chemical and technological studies on the canning
smoked of poultry meat.

Degree : Master in Nutrition and Food Science.

This Thesis has been approved by:

Name	Profession	Signature
Dr. Abdel- Rahman Mohamed Attia	Prof. Of Nutrition and food science and Dean of Faculty of Home Economics, Helwan university	Abdel R.A. Attia
Dr. Mohamed M. Sayed Ali.	Prof. And Head Dept. of Nutrition and food science , Faculty of Home Economics, Minufiya University, Shebin El- Kom Egypt.	M.M.El-Sayed
Dr. Nabil El- Sayed Hafiz	Prof. And Head Dept. of Food Science and Technology, Faculty of Agriculture at Fayoum, Cairo University.	Nabil Hafiz

Committee in charge

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LIST OF ABBREVIATION

A.A.S.	Amino acid score
A.O.A.C.	Association of Official Analytical Chemist
B.V.	Biological value
E.A.A.I.	Essential amino acid index
F.A.O.	Food and Agriculture Organization
G.D.R.	Gram daily requirements
O.D.	Optical density.
P.E.R.	Protein efficiency ratio
P.S.	Percent satisfaction
R.A.	Restricting amino acid
R.D.A.	Recommended dietary allowance
T.B.A.	Thiobarbituric acid
W.H.C.	Water holding capacity
W.H.O.	World Health Organization

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