

Hanaa Mohammed



بسم الله الرحمن الرحيم

مركز الشبكات وتكنولوجيا المعلومات

قسم التوثيق الإلكتروني



Safaa Mahmoud



جامعة عين شمس

التوثيق الإلكتروني والميكرو فيلم

قسم

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





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



Some hazards in marketed liver

A Thesis submitted by

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For the degree of Ph.D.

(Hygiene and Control of Meat and its products)

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2022

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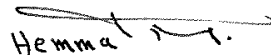
Title of the thesis: Some hazards in marketed liver

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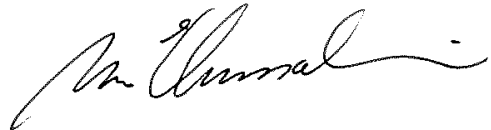
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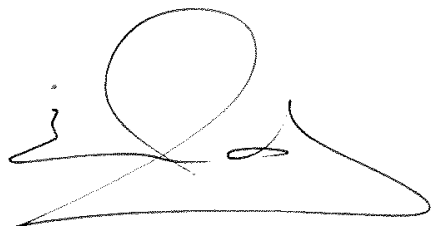
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بِسْمِ اللَّهِ الرَّحْمَنِ الرَّحِيمِ

" وَقُلْ رَبِّ زِدْنِي عِلْمًا "

سورة (طه) آية ١١٤

صِدْقَ اللَّهِ الْعَظِيمِ

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Degree: Ph. D.

Specialization: Hygiene and Control of Meat and its products

Some hazards in marketed liver

Abstract

A total of one hundred random samples of fresh chilled and frozen beef livers (50 samples of each) were collected from different abattoirs and supermarkets at Cairo and Giza governorates to be examined for detection of antibiotic groups residues, hormonal (testosterone, estradiol, zeranol and trenbolone) residues and ractopamine residues. Twenty percent of fresh chilled samples were positives for antibiotic residues while not detected in frozen samples using FPT; however 40% of fresh chilled samples and 4% of frozen samples were positives for antibiotic residues using microbiological bioassay. Hormonal and ractopamine residue levels were below MRLs using ELISA. Cooking completely eliminate oxytetracycline residues but reduce sulfadimidine residues by 7%.

Freezing at -20° C has no effect on sulfadimidine and reduce oxytetracycline residues by 8.7% after 3 months. Public health importance of such residues were discussed.

Key words: Residue, Antibiotic, Hormone, Liver, Ractopamine.

DEDICATION

Dedicated to:

My father's soul

My mother

My brother

My sisters

My wife

My daughters

My son

ACKNOWLEDGEMENT

Many thanks and gratitude are to Allah who has endowed his help and blessing on me to have the present work achieved in such condition.

I wish to express my sincerest gratitude and thanks to Dr. Mohamed Khaled Elsayed Elmossalami, Professor of Meat Hygiene, Faculty of Veterinary Medicine, Cairo University, for his supervision, kindness advice and continuous help and criticism which have made possible the completion of this work.

I would like to offer my deepest appreciation and profound thanks to Dr. Hayam Abdelaal Mansour, Professor of Meat Hygiene, Faculty of Veterinary Medicine, Cairo University, for her supervision, valuable help and support.

My cordial thanks and deepest appreciation are to Dr. Omaima Mahmoud Ahmed Diab, Chief Researcher and head of Food Hygiene Dept., Animal Health Research Institute, Dokki, Giza, for her encouragement and guidance during this work and special thanks for Residues Unit in the same department especially Dr. Asmaa Shawki for their support.

Many thanks to Dr. Emad Mokhtar Riad, Chief Researcher of