



Chemical, Technological and Biological Studies on Wheat Germ

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CONTENTS

1. Introduction	1
2. Aim of investigation	4
3. Review of Literature	6
3.1. Wheat flour	6
3.1.1. Chemical composition of wheat flour	6
3.1.2. Minerals content of wheat flour.....	7
3.2. Wheat germ	8
3.2.1. Stabilization of wheat germ.....	8
3.2.2. Chemical composition of wheat germ.....	10
3.2.3. Minerals content of wheat germ.....	12
3.2.4. Amino acids content of wheat germ.....	13
3.2.5. Wheat germ oil.....	14
3.2.5.1. Physical and chemical characters of wheat germ oil	14
3.2.5.2. Fatty acid composition in wheat germ oil	15
3.3. Rheological properties of wheat flour (82% extraction) dough and its blends..	16
3.4. Utilization of stabilization defatted wheat germ in some food products.....	18
3.4.1. Biscuits.....	18
3.4.1.1. Chemical composition of biscuits.....	18
3.4.1.2. Minerals content of biscuits.....	19
3.4.1.3. Physical characteristics of biscuits.....	20
3.4.1.4. Organoleptic evaluation of biscuits.....	21
3.4.2. Balady beard.....	22
3.4.2.1. Chemical composition of balady beard.....	22
3.4.2.2. Staling of balady beard.....	22
3.4.2.3. Organoleptic evaluation of balady beard.....	23
3.5. Biological study.....	24
4. Materials and Methods.....	34
4.1. Materials.....	34
4.2. Methods	34
4.2.1. Analytical methods.....	34
4.2.1.1. Preparation of wheat germ flours (WGF).....	34
4.2.1.2. Extraction of wheat germ oil.....	35
4.2.1.2.1. Extraction of wheat germ oil by n-hexane.....	35
4.2.1.2.2. Extraction of wheat germ oil by Pressure.....	35
4.2.1.3. Gross chemical composition of wheat flour (72 and 82%), microwave wheat germ, defatted and their Products	35
4.2.1.4. Determination of minerals contents of wheat flour (72 and 82%), microwave defatted wheat germ and their Products.....	35
4.2.1.5. Determination of amino acids composition of microwave wheat germ and microwave defatted wheat germ.....	36
4.2.1.6. Determination of Physical properties of wheat germ oil.....	36
4.2.1.6.1. Refractive index.....	36
4.2.1.7. Determination of chemical properties of wheat germ oil.....	36
4.2.1.7.1. Acid value.....	36
4.2.1.7.2. Peroxide value.....	37
4.2.1.7.3. Iodine value.....	37
4.2.1.7.4. Saponification value.....	38
4.2.1.7.5. Unsaponifiable matter.....	38
4.2.1.8. Determination of fatty acid composition of wheat germ oil.....	38

4.2.1.9.	Rheological properties	39
4.2.1.9.a.	Farinograph test.....	39
4.2.1.9.b.	Extensograph test.....	39
4.2.2.	Technological methods	40
4.2.2.1.	Preparation of biscuits	40
4.2.2.2.	Physical properties of biscuits.....	40
4.2.2.3.	Organoleptic evaluation of biscuits	41
4.2.2.4.	Preparation of balady bread	41
4.2.2.5.	Staling of balady bread	41
4.2.2.6.	Sensory evaluation of balady bread.....	42
4.2.3.	Biological evaluation.....	42
4.2.3.1.	Experimental animals and diets.....	42
4.2.3.2.	Blood sampling.....	45
4.2.3.3.	Collection of organs.....	45
4.2.3.4.	Determination of serum lipids.....	45
4.2.3.5.	Liver function tests.....	46
4.2.3.6.	Histopathological examination.....	46
4.2.4.	Statistical analysis	46
5.	Results and Discussion.....	47
5.1.	Gross chemical composition of wheat flour (72 and 82%), microwave wheat germ flours and microwave defatted wheat germ flour (g/100g on dry weight).....	47
5.2.	Minerals content of wheat (72, 82%) and microwave defatted wheat germ flours.....	48
5.3.	Amino acid analysis.....	48
5.4.	Physical and chemical properties of microwave wheat germ oil	50
5.5.	Fatty acids composition.....	51
5.6.	Rheological properties of wheat flour (82% extraction) dough and its blends..	52
5.6.a.	Farinograph test.....	52
5.6.b.	Extensograph test.....	54
5.7.	Chemical composition of biscuit.....	55
5.8.	Minerals content of prepared biscuit.....	56
5.9.	Physical characteristics of biscuit.....	57
5.10.	Organoleptic evaluation of biscuits.....	59
5.11.	Chemical composition of balady bread with different replacement levels of microwave defatted wheat germ flour	60
5.12.	Minerals content of prepared balady bread.....	61
5.13.	Staling of balady bread	62
5.14.	Sensory evaluation of balady bread.....	62
5.15.	Biological evaluation.....	63
5.15.1.	Effect of microwave wheat germ, microwave defatted wheat germ, 50% microwave wheat germ oil and 100% microwave wheat germ oil on body weight gain (BWG), feed intake (FI) and feed efficiency ratio (FER) in CCl ₄ -intoxicated rats.....	63
5.15.2.	Effect of feeding on microwave wheat germ, microwave defatted wheat germ, 50% microwave wheat germ oil and 100% microwave wheat germ oil on the relative organs weight to body weight ratio in CCl ₄ -intoxicated rats.....	65
5.15.3.	Effect of feeding on different experimental diets on serum total cholesterol, triglycerides and lipoprotein fractions in hepatotoxic rats	67

5.15.4.	. Effect of feeding on different experimental diets on (ALT), (AST) and (ALP) enzymes in serum of hepatotoxic rats	68
5.15.5.	Effect of feeding on different experimental diets on (GPx), (SOD) and (CAT) enzymes in serum of hepatotoxic rat	70
5.16.	Histopathological results.....	71
5.16.a.	Liver.....	71
5.16.b.	Kidney.....	74
5.16.c.	Heart.....	76
5.16.d.	Pancreas.....	78
5.16.e.	Spleen.....	80
6.	Summary and Conclusion.....	82
7.	References.....	89
Arabic Summary		

LITS OF TABLES

Table (A):	Composition of basal and experimental diets (prepared and mixed according to Landepete and Person, 1971 g/kg).....	43
Table (1):	Gross chemical composition of wheat (72 and 82%), microwave wheat germ and microwave defatted wheat germ flours (g/100g on dry weight basis).....	47
Table (2):	Minerals content of wheat flour (72 and 82%) and microwave defatted wheat germ (mg /100g).....	48
Table (3):	Amino acids composition (g/100g) of microwave wheat germ flour and microwave defatted wheat germ flour	49
Table (4):	The physical and chemical constants of microwave wheat germ oil as affected by extraction methods	51
Table (5):	Fatty acids composition of microwave wheat germ oil as affected by extraction methods	52
Table (6):): Effect of replacement levels of microwave defatted wheat germ flour as partial substitute in a part with wheat flour (82% extraction) on farinograph parameters:.....	54
Table (7):	Effect of replacement different levels of microwave defatted wheat germ flour as partial substitute to wheat flour (82% extraction) on extinsograph parameters	55
Table (8):	Chemical composition of biscuits made with different replaced levels of microwave defatted wheat germ flour (g/100g).....	56
Table (9):	Minerals content (mg/100g) of biscuits made using microwave defatted wheat germ flour (MDWGF) at different levels as replacement for wheat flour	57
Table (10):	physical characteristic of biscuits made of different replacement levels of microwave defatted wheat germ flour	58
Table (11):	Organoleptic characteristics of biscuits made of different replacement levels of microwave defatted wheat germ flour.....	59
Table (12):	Chemical composition of balady beard made with different replacement levels of microwave defatted wheat germ flour (g/100g).....	60
Table (13):	Minerals content of balady beard made with different replacement levels of microwave defatted wheat germ flour (mg/100g).....	61
Table (14):	Staling of balady bread made from wheat flour (82% extraction) and different levels of microwave defatted wheat germ flour	62
Table (15):	Organoleptic characteristics of balady bread made of different replacement levels of microwave defatted wheat germ flour	63
Table (16):	Effect of feeding at different experimental diets on body weight gain%, daily feed intake and feed efficiency ratio in hepatotoxic rats.....	65
Table (17):	Effect of feeding on different experemintal diets on the relative	

	organs weight to body weight ratio in hepatotoxic rats.....	67
Table (18):	Effect of feeding at different experiment of diets on serum lipid concentration (mg/dl) of hepatotoxic rats	68
Table (19):	Effect of feeding at different experimental diets on ALT, AST and ALP enzymes in serum of hepatotoxic rats	70
Table (20):	Effect of feeding on different diets on GPx, SOD and CAT enzymes in serum of hepatotoxic rats	71
Table (21):	Histopathological changes liver of rats fed on different experimental diets.....	72
Table (22):	Histopathological changes kidney of rats fed on different experimental diets.....	74
Table (23):	Histopathological changes Heart of rats fed on different experimental diets.....	76
Table (24):	Histopathological changes pancreas of rats fed on different experimental diets.....	78
Table (25):	Histopathological changes spleen of rats fed on different experimental diets.....	80

LIST OF FIGURES

NO	Title	Pages
Fig.(1):	Liver of control, untreated rat showing the normal histological structure of hepatic lobule (H and E \times 400).....	73
Fig.(2):	Liver of rat from group 2 showing centrilobular necrosis of hepatocytes and haemorrhage (H and E \times 200).....	73
Fig.(3):	Liver of rat from group 2 showing vacuolated hepatocytes associated with apoptosis of hepatocytes and inflammatory cells infiltration (H and E \times 400)...	73
Fig.(4):	Liver of rat from group 3 showing kupffer cells activation (H and E \times 400)...	73
Fig.(5):	Liver of rat from group 4 showing kupffer cells activation and sinusoidal congestion (H and E \times 400).....	73
Fig.(6):	Liver of rat from group 5 showing kupffer cells activation (H and E \times 400)...	73
Fig.(7):	Liver of rat from group 6 showing kupffer cells activation (H and E \times 400)....	73
Fig.(8):	Kidney of rat from group 1 showing the normal histological structure of renal parenchyma (H and E \times 400).....	75
Fig.(9):	Kidney of rat from group 2 showing distension of renal tubules with eosinophilic protein cast as well as thickening of parietal layer of Bowman's capsule (H and E \times 400).....	75
Fig.(10):	Kidney of rat from group 2 showing vacuolation of epithelial lining renal tubules, pyknosis of their nuclei and atrophy of glomerular tuft (H and E \times 400).....	75
Fig.(11):	Kidney of rat from group 3 showing no histopathological changes (H and E \times 400).....	75
Fig.(12):	Kidney of rat from group 4 showing no histopathological changes (H and E \times 400).....	75
Fig.(13):	Kidney of rat from group 5 showing no histopathological changes (H and E \times 400).....	75
Fig.(14):	Kidney of rat from group 6 showing no histopathological changes (H and E \times 400).....	75
Fig.(15):	Heart of rat from group 1 showing normal cardiac myocytes (H and E \times 400)..	77
Fig.(16):	Heart of rat from group 2 showing focal necrosis of myocytes associated with mononuclear cell infiltration (H and E \times 400).....	77
Fig.(17):	Heart of rat from group 3 showing no histopathological changes (H and E \times 400).....	77
Fig.(18):	Heart of rat from group 4 showing no histopathological changes (H and E \times 400).....	77
Fig.(19):	Heart of rat from group 5 showing no histopathological changes (H and E \times 400).....	77
Fig.(20):	Heart of rat from group 6 showing no histopathological changes (H and E \times 400).....	77
Fig.(21):	Pancreas of rat from group 1 showing no histopathological changes (H and E \times 400).....	79
Fig.(22):	Pancreas of rat from group 2 showing vacuolated B cells of islets of langerhan's (H and E \times 400).....	79
Fig.(23):	Pancreas of rat from group 3 showing hyperplasia of B cells of islets of	

	langerhan's and regeneration (H and E \times 400).....	79
Fig.(24):	Pancreas of rat from group 4 showing vacuolation of some B cells of islets of langerhan's and regeneration (H and E \times 400).....	79
Fig.(25):	Pancreas of rat from group 5 showing hyperplasia of B cells of islets of langerhan's and regeneration (H and E \times 400).....	79
Fig.(26):	Pancreas of rat from group 6 showing hyperplasia and hypertrophy of B cells of islets of langerhan's and regeneration (H and E \times 400).....	79
Fig.(27):	Spleen of rat from group 1 showing no histopathological changes (H and E \times 400).....	81
Fig.(28):	Spleen of rat from group 2 showing haemorrhage and haemosiderosis (H and E \times 400).....	81
Fig.(29):	Spleen of rat from group 3 showing no histopathological changes (H and E \times 400).....	81
Fig.(30):	Spleen of rat from group 4 showing no histopathological changes (H and E \times 400).....	81
Fig.(31):	Spleen of rat from group 5 showing no histopathological changes (H and E \times 400).....	81
Fig.(32):	Spleen of rat from group 6 showing no histopathological changes (H and E \times 400).....	81

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Abstract

This study was carried out to investigate the utilization of microwave defatted wheat germ flour (MDWGF) as replacement of wheat flour at different levels (5, 10, 15, 20 and 25%) to prepare rich protein and minerals biscuits and balady bread. The chemical composition of wheat flour and MDWGF was determined. Chemical composition and physical properties as well as organoleptic evaluation of prepared biscuits and balady bread were also investigated. Minerals analysis of MDWGF and wheat flour as well as of prepared biscuits and balady bread were performed. In addition, studying the effect of substitution microwave wheat germ flour(MWGF), MDWGF for casein and the effect of substitution microwave wheat germ oil(MWGO 50% and 100%) for corn oil on body weight, feed efficiency ratio, serum liver function enzymes, serum lipids profile and antioxidant enzymes in carbon tetrachloride (CCl₄) intoxicated rats. Results indicated that the MDWGF contain a high protein content (28.21 %) compared to that of wheat flour 72% (10.16%), wheat flour 82% (11.65 %) and MWGF (22.68 %). Ash content of MDWGF (4.30 %) was significantly higher than those of MWGF (3.50%), wheat flour 72% (0.65%) and wheat flour 82% (0.95%). MDWGF had values of phosphorus, potassium, calcium, iron, Magnesium and zinc, significantly higher than those of wheat flour. The protein and minerals contents of biscuit and balady bread made with MDWGF increased significantly with increasing the replacement ratio. Addition of MDWGF as replacement of wheat flour until level of 15% gave significant effect on sensory characteristics and protein efficiency ratio of prepared biscuit and balady bread. Organoleptic properties of biscuit and balady bread samples contained MDWGF until 15% as replacement ratios of wheat flour are nearly similar to control sample. As well as, results showed that substitution of MWG, MDWG instead of casein and MWGO instead of corn oil in CCl₄-intoxicated rats led to increased their feed intake and body weight gain. This substitution also decreased the levels of serum liver function enzymes, improved lipid profile and increased the activity levels of antioxidant enzymes in CCl₄-intoxicated rats. Histopathological examination revealed alleviation of hepatic lesions caused by CCl₄. In conclusion, it was suggested that MWG, MDWG and MWGO could protect the liver cells from CCl₄-induced liver damages perhaps, by its antioxidative effect on hepatocytes, hence eliminating the deleterious effects of toxic metabolites from CCl₄. Based on the obtained results, the new product of biscuit contained MDWGF can be covered protein and minerals of nutritional needs of schoolchildren in developing countries and could be recommended as a food aid in institutional feeding programs for pupils in different school stages. And also improve the nutritional quality of balady bread especially in developing countries to avoid the malnutrition prevalent. As well as, study recommended that the use of MWG, MDWG and MWGO may be useful for patients suffering from liver diseases due to its Hepatoprotective and hypolipidemic activities.