

CHEMICAL AND MICROBIOLOGICAL QUALITY OF SOME FOODS

ABSTRACT

This study proposed evaluated some canned dates (Amhat "rutab stage" and Siwi "khalal stage") and its products (agwa & tamer) during storage periods from chemical analysis, microbiological examination and organoleptic evaluation.

The obtained data were statistically analyzed. Also, a model system has been done to study the effect of microwave heating on the food components.

A thermal process schedule for Amhat and Siwi dates canned in cans (\emptyset 65x110 mm) has been evolved at different retort (100, 105 and 110°C) and initial (40, 45, 50, 55, 60, 65, 70 and 75°C) temperatures on the basis of inactivation of pectin methyl esterase. Process time was calculated by formula method using slopes of heating and cooling curves plotted on semilog paper by least squares analysis.

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