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**Detection of Thiobencarb and penoxsulam
residues in Some Fresh Water Fish**

A thesis

Presented to the Graduate School

Faculty of Veterinary Medicine, Alexandria University

In Partial Fulfillment of requirement

For the degree

Of

Master of Veterinary Medical Science

Specialization

Meat Hygiene

By

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(2020)

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7. SUMMERY

A total of 100 random samples of fish were collected from different locality from Kafr El-Sheikh, represented by 50 Tilapia and 50 Cat fish were subjected to determination of Thiobencarb and Penoxsulam residues in their muscle and effect of some heat treatment processes on it.

The incidence of Thiobencarb in Tilapia and *C. gariepinus* was 56% and 50%, respectively. The mean values of Thiobencarb residues in Tilapia were 0.298 ± 0.242 ppm as 34 (68%) was accepted and 16 (32%) was unaccepted samples.

The mean values of Thiobencarb residues in Cat fish were 0.892 ± 0.122 ppm as 36 (72%) was accepted and 14 (28%) was unaccepted.

Effect of heat treatment processes on the certain values of Thiobencarb residues in examined muscles of Tilapia (boiling and grilling) were 88.09% and 75.1% reduction% respectively.

Effect of heat treatment processes on the certain values of Thiobencarb residues in examined muscles of CAT fish (boiling and grilling) were 88.08% and 78.81% reduction % respectively.

The incidence of Penoxsulam in Tilapia and cat fish was 44% and 54%, respectively. The mean values of penoxsulam residues in Tilapia were 0.251 ± 0.279 ppm, as 39 (78%) was accepted and 11 (22%) was unaccepted samples. The mean values of penoxsulam residues in Cat fish were 0.124 ± 0.181 ppm, as 36 (72%) was accepted and 14 (28%) was unaccepted samples.

Effect of heat treatment processes on the mean values of Penoxsulam residues in examined muscles of Tilapia (boiling and grilling) were 100% and 75.487% reduction% respectively.

Effect of heat treatment processes on the mean values of Penoxsulam residues in examined muscles of Cat fish (boiling and grilling) were 100% and 75.544% reduction% respectively.