



Beni-Suef University
Faculty of Veterinary Medicine
Food Hygiene Department

Studies on biogenic amines in some cheeses

Thesis presented by

Reem Bahaa Eldien Mohamed Bakry

(B.V. Sc. Fac., Vet. Med., Beni-Suef University, 2005, M.V.SC., Fac.
Vet. Med., Beni-Suef University, 2016).

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Under supervision of

Prof. Dr. Adel M. El Kholy

Prof. Dr. Arafat M. S. Meshref

Professor of Milk Hygiene

Professor of Milk Hygiene

Fac. Vet. Med. Beni-Suef University

Fac. Vet. Med. Beni-Suef University

Prof. Dr. Omayma M. A. I. Maghraby

Chief Researcher of Food Hygiene.

Animal Health Research Institute, Dokki, Giza.

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Abstract

The present study was carried out to throw light on the level of biogenic amines (histamine) in some cheeses and to evaluate the effects of *L. acidophilus* and *B. bifidum* "probiotic" on the formation of histamine during the manufacture and storage of Domiati cheese for 4 months at 4 °C and 25 °C. A total of 100 cheese samples (25 each of Mish, Domiati, Cheddar and Rommano cheeses) were collected from super markets and dairy shops in Beni-Suef city, Egypt. The mean concentration of histamine in Mish, Domiati, Cheddar and Rommano cheeses were 114.16, 38.24, 9.96 and 126.77mg/kg, respectively. Histamine levels were detected in higher concentration above the permissible limits of Egyptian Standard for Mish (200mg/kg) in 12%, 0%, 0% and 20% of the examined Mish, Domiati, Cheddar and Rommano cheese samples, respectively. The public health significance and suggested precautions for minimizing the level of such biogenic amine were discussed.

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