CONTENTS

	PAGE
INTRODUCTION	1
REVIEW OF LITERATURE	4
1. Chemical constituents	4
1.1. *Agaricus bisporus* (button mushroom)	4
1.2. *Pleurotus ostreatus* (oyster mushroom)	8
2. Treatments of mushroom	9
2.1. Fresh mushroom	9
2.2. Blanching process	11
2.3. Canning process and heat penetration	13
3. Heat resistance parameters of bacterial spores	16
MATERIALS AND METHODS	29
1. Materials	29
2. Methods	29
2.1. Cannig of mushroom	29
2.2. Analytical methods	29
2.2.1. Chemical analysis	29
2.2.2. Sensory evaluation	30
2.2.3. Microbiological analyses	30
2.2.3.1. Total counts of bacteria	30
2.2.3.2. Isolation and identification of the predominant spore forming bacteria belong to the genus (Bacillus)	30
2.2.4. Heat resistance of bacterial spores	34
2.2.5. Evaluation of thermal process time	37
2.2.6. Statistical analysis	38
RESULTS AND DISCUSSION	39
1. Chemical constituents of *Agaricus bisporus* and *Pleurouts ostreatus* at different processing steps	39
2. Microbiological examination	45
2.1. Total viable microbial count in mushroom during processing	45

PAGE

2.2. Isolation and identification of the predominant spore forming bacteria belong to genus (Bacillus) 48
3. Measurement of heat resistance parameters of *Bacillus Spp.* 53
4. Evaluation of thermal process time 66
SUMMARY 76
REFERENCES 80
ARABIC SUMMARY .....