

## SUMMARY

This investigation was carried to study some of the chemical and microbiological changes that occurred in some meat products during storage under different conditions. these meat products included:

- 1- Mincemeat
- 2- Commercial mincemeat
- 3- Mincemeat treated with 50 ppm sodium nitrite, 50 ppm sodium nitrate and 0.10% ascorbic acid.
- 4- Mincemeat treated with 30 ppm sodium nitrite, 30 ppm. sodium nitrate and 0.25% ascorbic acid.
- 5- Mincemeat mixed with 30% lupine flour,
- 6- Mincemeat mixed with 30% lupine flour treated 50 ppm sodium nitrite, 50 ppm sodium nitrate and 0.10% ascorbic acid.
- 7- Mincemeat mixed with 30% lupine flour treated with ppm sodium nitrite 30 ppm sodium nitrate and 0.25% ascorbic acid.

Generally, the results could be summarized in the following: