

CONTENT

	Pages
INTRODUCTION	1
REVIEW OF LITERATURE	3
MATERIALS AND METHODS	32
1- Materials	32
2- Methods	32
2-1. Canning of vegetables	32
2-2. Analytical methods	34
2-2-1. Chemical analysis	34
2-2-2. Microbiological analysis	35
2-2-3. Determination of heat resistance of aerobic spore- formes isolated from food materials.	39
2-2-4. Estimation of the slowest heating point inside the cans.	42
2-2-5. Heat penetration studies.	43
2-2-6. Evaluation of thermal processing time.	44
2-2-7. Sensory evaluation	45
2-2-8. Statstical Analysis	45
RESULTS AND DISCUSSION	49
1- Effect of processing steps on the chemical composition of vegetables ...	49
a)- Effect of blanching times	49
b)- Effect of thermal process	55
2- Microbiological evaluation of canned vegetables.	69
3- Isolation and identification of the predominant spore-forming bacteria belong to genus (<i>Bacillus</i>).	74
4- Measurment of heat resistance parameters of (spore-forming bacteria belong to genus) <i>Bacillus</i> spp.	77
5- Evaluation of thermal process time	92
SUMMARY	109
REFERENCES	116
ARABIC SUMMARY	