

LIST OF CONTENTS

	Page
1 - INTERODUCTION -----	1
2 - REVIEW OF LITERTURE -----	5
2.1. Properties of Retentate -----	5
2.2. Using Ultrafiltration Retentate in Mozzarella cheese making ----	11
2.3. Bifidobacteria as an adjunct starter in cheeses -----	20
2.4. Effect of direct acidification in making Mozzarella cheese -----	32
2.5. Using Ultrafiltration and Reverse Osmosis Retentates in Ice cream making-----	38
2.5.1. Using Ultrafiltered milk Retentate (UFR) in producing Ice Cream -----	38
2.5.2. Using Reverse Osmosis Retentate (ROR) in producing Ice Cream-----	42
3 - MATERIALS AND METHODS -----	44
- Materials-----	44
- Methods-----	45
- Cheese Milk Concentration for Mozzarella Cheese -----	45
- Mozzarella Cheese Manufacture -----	46
- Preparation of the Concentrates for Ice cream Making-----	50
- Preparation of Ice Cream Mix. -----	51
- Chemical Analysis-----	51
- Physical Properties of Mozzarella Cheese-----	55
- Textural Properties-----	57
- Transfer Rate of Cheese Milk Constituents-----	59
- Properties of Ice Cream-----	59
- Calculation of overrun-----	61
- Sensory Evaluation-----	61
- Statistical Analysis-----	62

Part I-	Using ultrafiltration (UF) retentate in Mozzarella cheese making-----	63
-	Introduction-----	63
-	Experimental-----	64
-	Results and discussion-----	66
Part II-	Improvement of properties of Mozzarella cheese made from UF-retentate-----	120
-	Introduction-----	120
-	Experimental-----	120
-	Results and discussion-----	120
Part III-	Utilization of UFR and ROR in Ice Cream Making-----	17
-	Introduction-----	17
-	Experimental-----	17
-	Results and discussion-----	18
5 -	SUMMARY AND CONCLUSION -----	20
6 -	REFERENCES -----	21
7-	APPENDICES -----	22
	ARABIC SUMMARY-----	