



شبكة المعلومات الجامعية

بِسْمِ اللَّهِ الرَّحْمَنِ الرَّحِيمِ
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شبكة المعلومات الجامعية



شبكة المعلومات الجامعية

التوثيق الالكتروني والميكروفيلم



شبكة المعلومات الجامعية

جامعة عين شمس

التوثيق الالكتروني والميكروفيلم

قسم

نقسم بالله العظيم أن المادة التي تم توثيقها وتسجيلها
علي هذه الأفلام قد اعدت دون أية تغيرات



يجب أن

تحفظ هذه الأفلام بعيداً عن الغبار

في درجة حرارة من 15 – 20 مئوية ورطوبة نسبية من 20-40 %

To be kept away from dust in dry cool place of
15 – 25c and relative humidity 20-40 %



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بعض الوثائق الأصلية تالفة



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بالرسالة صفحات

لم ترد بالأصل

Suez Canal University
Faculty of Veterinary Medicine
Department of Food Hygiene and Control

***CONTAMINATION OF BROILER CHICKENS
CARCASSES WITH STAPHYLOCOCCUS AUREUS
DURING PROCESSING***

Thesis Presented by

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(B.V.Sc. Cairo Univ. 1982)

For The Degree Of
(M.V.SC.)

Hygiene and Control of Meat, Fish & their products and Animal By-Product

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Dokki, Giza*

(2001)

B 7113

To My Parents

My wife

And

My sons

**Department of Food Hygiene
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Suez Canal University**

Approval sheet

This is to approve that the dissertation submitted by Nabil Mohamed Marsouk Hamouda to Faculty of Veterinary Medicine, Suez Canal University entitled (**Contamination of Broiler Chicken Carcasses With Staphylococcus aureus During Processing**) for the degree of Master Veterinary Medicine has been approved in 20/6/2001 by the examining committee:

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INTRODUCTION

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Over the last years, poultry meat production has undergone considerable expansion in much of the developed world. The industry has changed from an essentially farm-based operation to one where economics of scale in rearing and processing have led to a high degree of operational efficiency. As a sequel to these changes, however, there is now greater importance on product quality, rather than mere production at least costs.

Although poultry meat is rightly regarded as a wholesome, nutritious and cheap form of dietary protein, it is not without some problems. One of these is the companionship with human food-borne illness, due to microbial contamination. Moreover the unreliability of handler and consumers in handling foods.

The processing of poultry has to deal initially with a live bird carrying large number of many different microorganisms on the skin, among feathers and in the alimentary tract (Patterson and Gibbs,1977).

During processing, a high number of these organisms will be removed, but further contamination can occur at any stage and significant effects on the surface microflora will results from scalding, plucking, evisceration, washing, chilling & freezing with further organisms being acquired. (Mead, 1989)