



شبكة المعلومات الجامعية

بِسْمِ اللَّهِ الرَّحْمَنِ الرَّحِيمِ





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

***Destruction of aflatoxin in  
peanut products***

***Thesis submitted***

***By***

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***To***

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***For***

***Doctor of Philosophy  
in chemistry***

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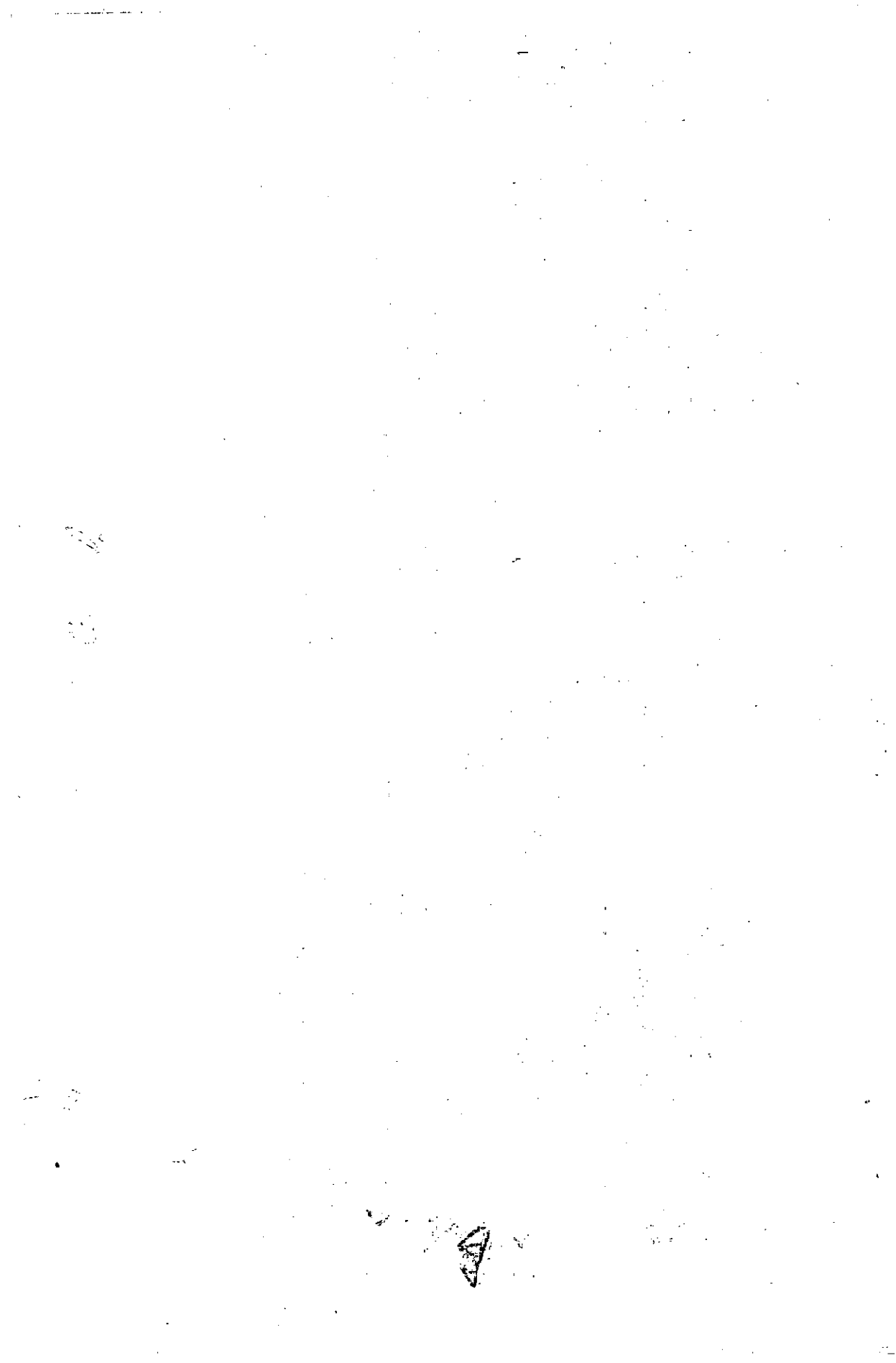
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***Destruction of aflatoxin in  
peanut products***

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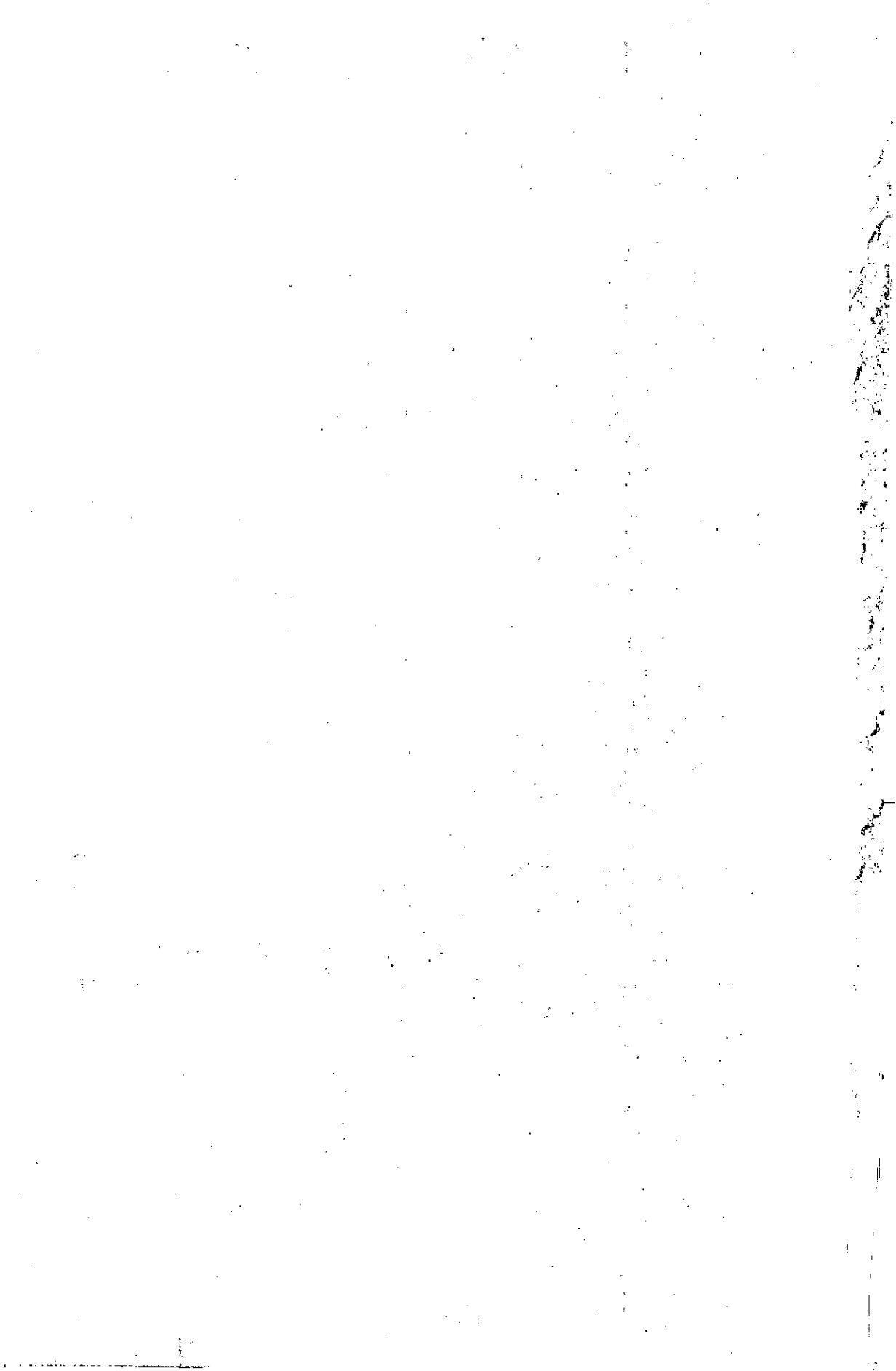
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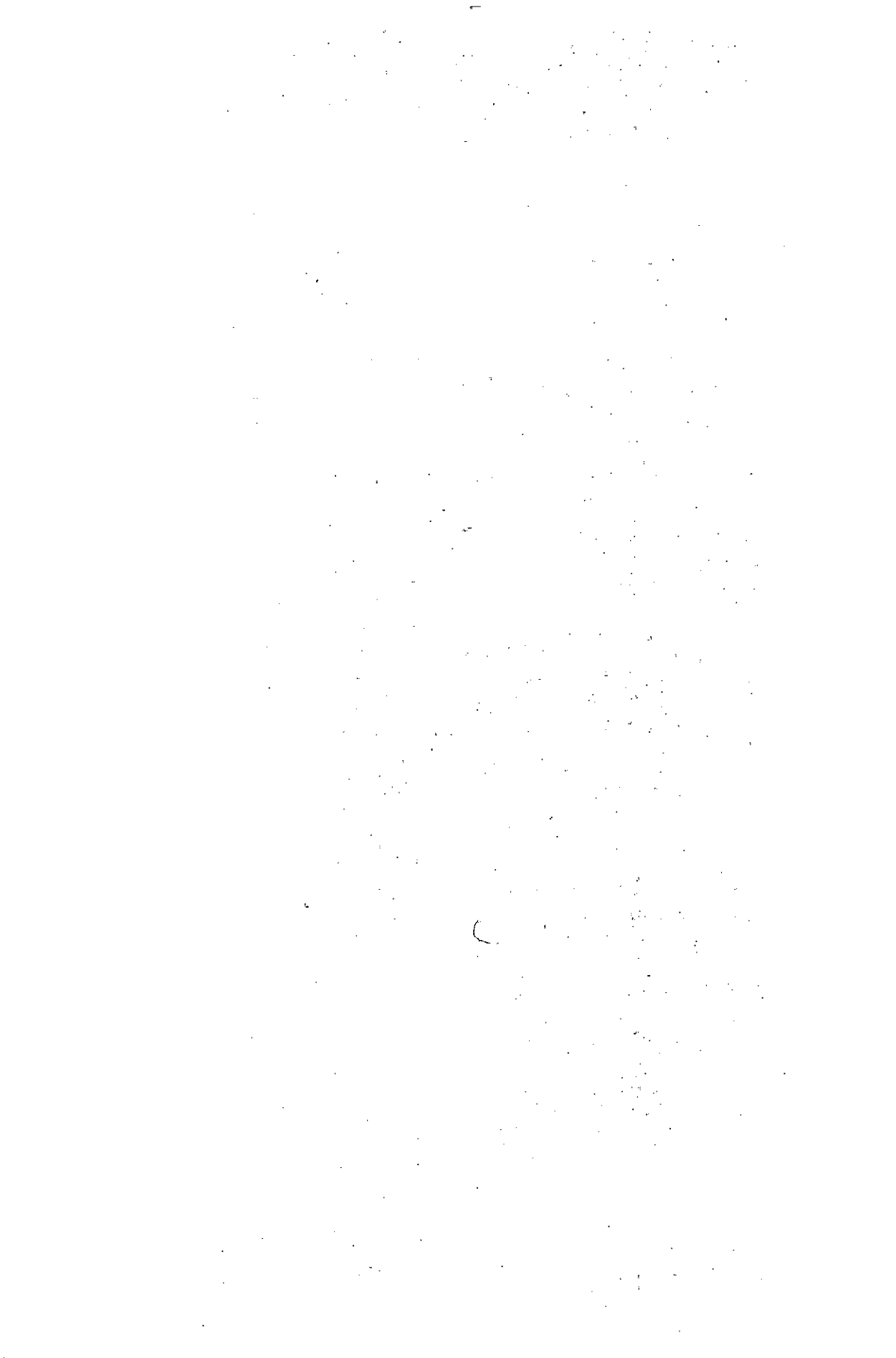
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*Azza Zohir*



List of abbreviations

<u>A. flavus</u>	<u>Aspergillus flavus</u>
A.O.A.C.	Association of Official Analytical Chemists
<u>A. parasiticus</u>	<u>Aspergillus parasiticus</u>
aw.	Water activity
bar	Unit of pressure = $10^6$ dyne/cm <sup>2</sup>
FAO	Food and Agricultural Organization
FDA.	Food and Drug Administration
FER.	Food efficiency ratio.
GOT	Glutamate - oxaloacetate transaminase
GPT	Glutamate pyruvate transaminase
HCC	Hepato cellular carcinoma
HPLC	High pressure liquid chromatograph
Kw	kilowatt
MC	Moisture content
NPU	Net protein utilization
PER	Protein efficiency ratio
ppm	Part per million
ppb	Part per billion
psi	Unit of pressure = pound/in <sup>2</sup>
RH	Relative humidity
TLC	Thin layer chromatography
UV.	Ultraviolet light



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