

CONTENTS

	Page
1. INTRODUCTION	1-4
2. REVIEW OF LITERATURE	
I- Formulas and industry standard of frozen yoghurt	5-15
II- Properties of commercial frozen yoghurt	16-19
III- Therapeutic aspects of probiotic bacteria and non-traditional milk products	20-22
IV- Species of bacteria used as probiotics	22
- <i>Lb. acidophilus</i>	22
- Bifidobacteria	23
a- Mechanism of action	24
b- Colonization of the human intestinal tract with administered probiotic bacteria	24-25
c- Antimicrobial components from probiotic bacteria	25-26
d- Antibiosis from probiotic bacteria	29-35
V- Probiotic and therapeutic value of fermented milks antibiosis and intestinal disorders	35-36
VI- Probiotic bacteria products as anti carcinogenic factor	37-38
VII- Probiotic bacteria and reduction of serum cholesterol levels .	38-40
IX- Probiotic bacteria and reduction of gastrointestinal symptoms in lactose-intolerant individuals	40-41
X- Probiotic bacteria products-promotes growth	41-42
XI- Probiotic therapy by non-traditional fermented milk roducts	42-49
XII- Frozen yoghurt for use as a probiotic therapy	49-52
3. MATERIALS AND METHODS	
MATERIALS	53-54
METHODS	54-59
4. RESULTS AND DISCUSSION	
Part I: Properties of commercial flavoured frozen yoghurt	60-89
Part II: A New methods for the manufacture of probiotic fermented ice-cream of therapeutic value	90
Section A: The manufacture of probiotic fermented or acidified ice cream by direct acidification method	90-113
Section B: The manufacture of probiotic fermented ice-cream by the indirect method	114-128

	Page
Part III: Antibacterial activity of probiotic fermented or acidified ice cream	129-162
Part V: Nutritive value of probiotic fermented ice cream.....	178-179
5. SUMMARY	179-188
6. REFERENCES	189-217
7. ARABIC SUMMARY	1-13