

## C O N T E N T S

	<u>Page</u>
INTRODUCTION	.... 1
AIM AND SCOPE OF WORK	.... 5
REVIEW OF LITERATURE	.... 7
MATERIALS AND METHODS	.... 31
I. Preparation of the aroma concentrate (General Procedure).	.... 33
II. Fractionation of aroma concentrate.	.... 36
III. Gas liquid chromatographic analysis.	.... 37
RESULTS AND DISCUSSION	.... 40
- Aroma of the roasted beef.	.... 40
- Aroma of roasted camel meat.	.... 52
- Aroma of adulterated beef meat with camel meat.	.... 54
- Volatile components of roasted beef adul- terated with hydrolyzed soybean proteins (HSP).	.... 90
- Volatile components of the adulterated roasted beef meat with camel meat and HSP.	.... 98
- Model system aroma	.... 105
- Sulphur containing amino acid and sugar (Model System).	... 111
-Volatile components of three ground beef samples containing HSP from the local market.	... 120
SUMMARY	... 129
GENERAL CONCLUSION	... 133
REFERENCES	... 136
ARABIC SUMMARY	....

# LIST OF TABLES

<u>Table</u>		<u>Page</u>
1	Volatile components of roasted beef	.... 48
2	Volatile components of roasted camel meat	.... 55
3	Aroma concentrates of adulterated beef (B:C) admixtures.	.... 63
4	Volatile components of neutral-acidic fraction of total beef and (B:C) admixtures.	.... 71
5	Volatile components of basic fraction of total body and (B:C) admixtures.	.... 79
6	The total area percentage of aliphatic aldehydes, ketons, alcohols, esters, lactones and furans in beef, camel and their admixtures (B:C).	.... 87
7	The total area percentage of pyrazine and oxazoles in beef, camel and their admixtures (B:C).	.... 88
8	Aroma concentrates of adulterated beef (B:HSP).	.... 93
9	Aroma concentrates of adulterated beef (B:C:HSP).	....100
10	Volatile components of model system (serine, glutamic, glycine, $\alpha$ -alanine, leucine, isoleucine and glucose) with and without beef fat.	....107
11	Volatile components of model system (serine + cysteine + glutamic + glucose)	....112
12	Volatile components of model system (proline + cysteine + methionine + ribose)	....116
13	Aroma concentrates of purchased samples (beef minced meat + soybean protein).	....123
14	Total area percentage of short chain aldehydes in beef, HSP, 70:30 (B:HSP) and purchased samples A, B and C.	....126

## LIST OF FIGURES

<u>Figure</u>		<u>Page</u>
1	Volatile components of roasted beef and its neutral-acidic and basic fractions. ....	51
2	Volatile components of roasted camel and its neutral-acidic and basic fractions. ....	58
3	Aroma concentrates of adulterated beef with camel meat (B:C) in different ratios ..	66
4	Volatile components of neutral-acidic fraction of total beef and (B:C) admixtures. ....	74
5	Volatile components of basic fraction of total beef and (B:C) admixtures. ....	82
6	Effect of adding camel meat to beef meat on the concentration % of triethylpyrazine. ....	89
7	Aroma concentrates of adulterated beef with hydrolyzed soybean protein (B:HSP) in different ratios. ....	96
8	Aroma concentrates of adulterated beef with camel meat and hydrolyzed soybean protein (B:C:HSP). ....	103
9	Volatile components of model system (M.S) (serine, glutamic, glycine, $\alpha$ -alanine, leucine, isoleucine and glucose) with and without beef fat. ....	110
10	Volatile components of model system (serine + cysteine + glutamic + glucose)....	119
11	Volatile components of system (proline + cysteine + methionine + ribose <sup>o</sup> ). ....	119
12	Aroma concentrates of purchased samples (A, B and C) beef minced meat + soybean protein. ....	127

## LIST OF ABBREVIATIONS

B	: Beef
C	: Camel
HSP	: Hydrolyzed soybean protein
TSP	: Textured soyprotein
DSP	: Defatted soybean protein
CP	: Chick pea
MDB	: Mechanically deboned beef
MDCM	: Mechanically deboned chicken meat
HVP	: Hydrolyzed vegetable protein
$\alpha$ -B-USA	: $\alpha$ -B-unsaturated aldehyde
T	: Trace
M.S.	: Model System