DETECATION

To my mother, father and sisters for their constructive support and for being a source of encouragement and moral support.

To my husband Mohammed Khair Gosai for his understanding, support, encouragement and patience during the period of this research. I am very grateful to him.

ACKNOLOWLEDGEMENT

I would like to express my sincere thanks and apperciation to my supervicor Associte Professor Dr. Mohammed Elmubark Osman for his helpful supervision, suggestions, encouragement and continual suppport during the study. Special thanks are due to Proffesor Glyn. O. Phillips and Dr. Saphwan AlAssaf (Associte Professor) who valid the PHRC laboratory to carry out the practical work. I wish to express my sincere gratitude to the staff and technicians in Phillps Hydrocolloids Research Center (PHRC) especially Ms. Marina Andrs and Dr. Jesus Cerri, for their academic and molar support.

My appreciations are due to my friends and colleagues for their encoragement and advice during the period of my study.

This research project would not have been possible without the support of Dr. Hassan Ibrahim Ali, I want to convey him my deepest gratitute.

Most profound thanks go to the Gum Arabic Company Limited, Sudan, for giving financial support. I would like to thank them all especially Professor. Hassan Osman Abd Alnour, and all the staff for their help and encouragement.

All thanks are due to Allah, who provide me with the health and strength and helped me throughout this study.

Table of Contents

CH	APTER ONE1
INI	TRODUCTIO1
СН	APTER TWO4
LIT	REATURE REV4
2.	.1 Definition of gum arabic4
2.	.2 Geographical location of the gum belt4
2.	.3 Classification of gum arabic7
2.	.4 Structure of gum arabic
2.	.5 Pre and post harvest practices of gum arabic
	2.5.1 Seed Germination
	2.5.2 Traditional agroforesty or bush fallow system19
	2.5.3 Gum tapping and collection
	2.5.4 Factors affecting gum production and supply28
	2.5.5 Gum arabic production and marketing channels31
	2.5.6 Factors affecting physicochemical and functional properties of gum arabi
	2.5.7 Emulsion properties of some acacia gums
	2.5.8 Applications of gum arabic
	CHAPTER THREE
3.1	Materials44
3.	.2 Methods44
	3.2.1. Sampling method
	3.2.2 Determination of moisture content
	3.2.3 Specific optical rotation
	3.2.4 Intrinsic viscosity
	3.2.5 Determination of protein concentration51

3.2.6 pH value	55
3.2.7 Acid equivalent weight	55
3.2.8 Ash content	56
3.2.9 Determination of Molecular mass and molecular mass distribution.	57
3.2.10 Preparation and testing of emulsion properties	66
CHAPTER FOUR	69
RESULT AND DISCUSSION	69
4.1 physicochemical Parameters	69
4.1.1 Moisture Content	69
4.1.2 Specific optical rotation	71
4.1.3 Intrinsic viscosity	73
4.1.4 Protein content	76
4.1.5 Acid equivalent Weight	77
4.2 Molecular weight	79
4.3 Emulsion properties	85
CHAPTER FIVE	89
CONCLUSIONS AND RECOMMONDATIONS	89
5.1Conclusions	89
5.2 Recommendations	90
Deferences	0.4

LIST OF TABLES

Table		Page
2.1	Main classifications of <i>Acacia</i> from Bentham (1875) to Maslin <i>et al.</i> (2003)	10
2.2	Factors effecting gum arabic production and supply	29
2.3	Applications of gum arabic in various food products	42
2.4	Nonfood applications of gum arabic	43
3.1	Sample description	45
4.1	Physicochemical properties of the gum samples.	70
4.2	GPC fractionation and molecular weight distribution of the gums	81
4.3	Emulsion properties of the gum samples.	86

LIST OF FIGURES

Figure		Page
2.1	The gum arabic belt in Africa.	6
2.2	The gum arabic belt in Sudan.	6
2.3	Proposed structure of the polysaccharide from <i>Acacia</i> var. <i>senegal</i> (Stephen and Churms, 1995)	12
2.4	The Wattle blossom model of th arabinogalactan protein (Fincher,1983).	16
2.5	The"Twisted hairy rope" model of gum arabic glycoprotein.	16
2.6	Schematic illustration of the structure of gum Arabic arabinogalactan protein complex.	18
2.7	Gum arabic tapping and collection.	23
2.8	Export in metric tons and revenue in 10^6 USA Dollars (1970-2009).	32
2.9	Gum production and marketing channels.	33
3.1	Locations of gum arabic samples used for the study.	46
3.2	Sampling procedure.	48
3.3	Ubbelohde capillary viscometer.	52
3.4	Steps for separation of molecules in a GPC column and relation between molecular size and elution volume.	60
3.5	GPC – coupled with multi angle laser light scattering (MALLS), refractive index (RI) and UV detectors.	63
3.6	Nanomizer (NM2-L100-D07)	68

- 4.1 Average moisture content in three seasons of 72 seven locations with different soil types of *Acacia* senegal var. senegal gum.
- 4.2 Effect of different seasons of seven locations of 72 moisture content of *Acacia senegal* gum.
- 4.3 Average of intrinsic viscosity in three seasons of 75 seven locations with different soil types of *Acacia senegal* var. *senegal* gum.
- 4.4 Effect of different seasons of seven locations on 75 intrinsic viscosity content of *Acacia senegal* var. *senegal* gum.
- 4.5 Average protein in three seasons of seven 78 locations with different soil types of *Acacia* senegal var. senegal gum.
- 4.6 Effect of different seasons of seven locations of 78 protein of *Acacia senegal* var. *senegal* gum.
- 4.7 Average of acid equivalent weight in three seasons 80 of seven locations with different soil types of *Acacia senegal* gum.
- 4.8 Typical elution profiles of high, medium and low 83 molecular weights of *Acacia senegal* var. *senegal* fractions respectively
- 4.9 Average of whole gum molecular weight, AGP 83 molecular weight and AGP% in three seasons of seven locations with different soil types of *Acacia senegal* var. *senegal* gum.
- 4.10 Emulsion profile of good, fair and poor emulsion 87 properties respectively.

ABSTRACT

Twenty gum samples from *Acacia sengal* var. *senegal* were collected from seven locations within the Sudan gum belt with different soil types and seasons. The locations are AL-Nihud, AL-Obied, AL-Deain and Nyala, which represented the sandy soil areas whereas Abojebaha, AL-Gadaref and Upper Nile, represent the clay soil areas of the belt.

The Physicochemical analysis carried out included moiture content, optical rotation, intrinsic viscosity, protein content, pH value, acid equivalent weight and ash content were done. The results shows a range of the physicochemical properties varied according to the soil types. Sand soil areas gave moisture contents ranging from 10.15% to 14.89%, specific optical rotation from -27.64 to -30.14, intrinsic viscosity from 16.64 ml/g⁻¹ to 22.74 ml/g⁻¹, protein content from 1.73% to 2.24%, pH value from 4.3 to 4.44, acid equivalent weight from 1133.8 to 1291.5 and ash content from 3.15% to 3.75%. While the clay soil areas gave moisture contents ranging from 9.70% to 12.20%, specific optical rotation from 28.38 to -30.61, intrinsic viscosity from 16.29 ml/g⁻¹ to 19.77 ml/g⁻¹, protein content from 1.68% to 2.05%, pH value from 4.22 to 4.36, acid equivalent weight from 1237.8 to 1328.5 and ash content from 3.04% to 3.97%.

The gum samples have been fractionated to determine the molecular weight and molecular mass distribution which reflects the functionality of the gum. The molecular weight of the samples from the sandy soil fall in the range from 5.40×10^5 to 1.44×10^6 with an AGP molecular weight from 2.68×10^6 to 6.15×10^6 and AGP% in range from 6.53% to 20.14%. In the same context molecular weight of the samples obtained from the clay soil ranged from 3.43×10^5 to 6.07×10^5 with an AGP molecular weight ranging from 1.91×10^6 to 2.69×10^6 and AGP% from 3.21% to 11.45%.

Emulsion properties of the gum samples were also evaluated by measuring the droplet size. 70% of the samples had good emulsion properties. However, in the present study it has been found that 78% of these good emulsifier samples were obtained from the locations characterized by sand soil, only one sample (5%) showed fair emulsion properties, whereas, 5 samples representing 25% showed poor emulsion properties.

ملخص الأطروحة

جمعت عشرون عينة من الأكاشيا سنغال صنف السنغال (صمغ الهشاب) من سبعة مواقع داخل حزام الصمغ العربي في السودان، ومن أنواع مختلفة من التربة والمواسم. المواقع هي النهود و الأبيض و الضعين ونيالا ، والتي تمثل مناطق التربة الرملية في حين أن مناطق أبوجبيهة و القضارف وأعالى النيل ، تمثل التربة الطينية في الحزام.

تم تحليل الصفات الغيزوكيماوية وهي تتضمن محتوى الرطوبة، الدوران الضوئي النوعي و الرماد. اللزوجة الجوهرية ، ومحتوى البروتين و الرقم الهيدروجيني والوزن المكافئ للحمض و الرماد. أظهرت النتائج مدى من الخصائص الغيزيائية والكيميائية المختلفة للعينات وفقا لأنواع التربة. أظهرت المناطق ذات التربة الرملية رطوبة نسبية تراوحت بين 10.15 ٪ الى 14.89 ٪ ، الدوران الضوئي النوعي من -27.64 إلى -47.05 ، اللزوجة الجوهرية من 16.64 مل/جرام -1 إلى 22.74 مل/جرام -1 ، والمحتوى البروتيني من 17.3% إلى 2.24 % ، الرقم الهيدروجيني من 13.5% إلى 4.44 ، ,الوزن المكافئ للحمض من 133.8 النوجة ترواحت من 9.7 % الي 12.20 % اليوان المناطق الطينية أعطت رطوبة نسبية ترواحت من 9.7 % الي 12.20 % الدوران الضوئي النوعي من 18.88 إلى -30.61 % إلى 20.5 % الرقم الهيدروجيني ، من المراح مل/جرام -1 ، ومحتوى البروتين من 16.88 إلى 2.05 % ، الرقم الهيدروجيني ، من الم. 4.22 % الوزن المكافئ للحمض من 1237.8 الى 1328.5 والرماد من 3.04 % .

تمت تجزئة عينات الصمغ لتحديد الوزن الجزيئي وتوزيع الكتلة الجزيئية التي تعكس وظائف الصمغ. الوزن الجزيئي للعينات من التربة الرملية تقع في نطاق يتراوح من 5.40×5.40 و $1.44 \times 6.15 \times 10^6 \times 1.40 \times 10^6 \times 1.40 \times 10^6 \times 1.40 \times 10^6 \times 1.40 \times$

تم الحصول عليها من التربة الطينية تراوحت بين 3.43×3.43 إلى $10^5 \times 6.07$ و الوزن الجزيئي للارابينوجلاكتان بروتين من $1.91 \times 10^6 \times 1.91$ إلى $1.45 \times 10^6 \times 1.45$ إلى 1.45×1.45 ألى 1.45×1.45 ألى 1.45×1.45 ألى 1.45×1.45

أختبرت خصائص الاستحلاب لعينات الصمغ عن طريق قياس حجم القطيرات. واظهرت النتائج ان 70 ٪ من عينات الصمغ تمتاز بخصائص استحلاب جيدة بينما اظهرت عينة واحدة فقط (5 ٪) خاصية استحلاب متوسطة ، بينما ، 5 عينات تمثل 25 ٪ ضعيفة الاستحلاب،وقد وجد في هذه الدراسة بأن 78 ٪ من العينات ذات الاستحلاب الجيد قد تم الحصول عليها من المواقع التي تمتاز بالتربة الرملية.