

Dedication

To our perfect mother

Our best father.....

.....and our good family brothers and sisters

Acknowledgment

All my thanks to **our supervisor . MOHAMMED YOUSUF** for his **guidance** and I wish to express our thanks to **Miss. HUDA ZAIN AL ABDEEN** for her help us .

Deepest thanks to our brothers and sisters to our support and last thanks to our friends...

Abstract

This experiment was conducted to compare some quality characteristics of fish and beef burger samples. After processing and preservation fish and beef sample were cooled at -18°C about 24hour. Were determined in double for chemical analysis and sensory evaluation. Sample were showed significant ($p \leq 0.05$) differences in to crude protein and ether extract. The results proved fish burger higher crude protein and ether extract content and economic value that there low cost in fish burger. However there were no significant ($p \leq 0.05$) different in sensory evaluation.

ملخص الأطروحة

أجريت هذه التجربة لمقارنة بعض خصائص الجودة لعينات من البيرقر المصنع من السمك و البقر. وبعد التجهيز حفظت في درجة حرارة -18° م . تم تحديد التحليل الكيميائي، و التقييم الحسي مرتين. اثبتت النتائج وجود فروق ذات دلالة احصائية ($p \leq 0.05$) في مستوى البروتين ومستخلص الدهن والتكلفة الاقتصادية ، حيث اظهرت عينات بيرقر السمك اعلى محتوى من البروتين ومستخلص الدهن واقل تكلفة اقتصادية، سجلت عينات البيرقر عدم وجود فروق ($p \leq 0.05$) ذات دلالة احصائية في التقييم الحسي او القبول ال

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