

الآية

بسم الله الرحمن الرحيم

قال تعالى:

إِقرأْ بِإِسمِ رَبِّكَ الَّذِي خَلَقَ (1) خَلَقَ الْإِنسانَ مِنْ عَلقٍ (2)

إِقرأْ وَرَبِّكَ الْأَكْرَمِ (3) الَّذِي عَلَّمَ بِالْقَلَمِ (4)

(عَلَّمَ الْإِنسانَ ما لَمْ يَعْلَمِ (5)

صدق الله العظيم

سورة العلق

(الآية 1-5)

Dedication

I dedicate this work to:

Soul of my Father

My Mother

My Uncle

My Brother

Acknowledgment

I must thank the Almighty Allah for blessing me and helping me with everything I needed throughout my studies.

I would like to thank my supervisor, Dr. Malik Abdalla Abdelarhman. To his help , supervising and great efforts to explain things clearly and simply. Also I would thanks Dr. Adel Alhaj to continue supervising me.

My very special thanks go to the two people whom I owe everything I am today, my Mother And my Uncle Abdalhalem Araki, for their patience and continued support, encouragement throughout my studies and their unwavering faith and confidence in my abilities and in me is what they shaped me to be the person I am today. Thanks for everything.

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Abstract

Two samples of non-alcoholic beverages (Champion and Veno) and two local home product (Sharboat and Yogurt) were stores for the following up of the chemical development of the ethyl alcohol during storage for 4, 8, 10, 12, 16, 20 and 30 days under different temperature conditions .Gas chromatography was used to test the samples, the results show that ethanol content varies with time and condition of storage.

All samples showed the presence of ethanol when initially examined except Yogurt. All samples showed increase in alcoholic content up to 0.194% in Sharboat, when stored for 8 days at room temperature with addition of yeast extracts,

When the samples (Champion and Veno) were stored for 10, 20 and 30 days in a refrigerator, room temperature and sun light (for 4 hours on day), indicated a continuous increase in alcoholic content with time of storage .But in Sharboat drink the alcoholic content increased with time of storage until 8 day and after that decrease in 12 and 16 days at room temperature with addition of yeast extracts.

المُلخَص

فى هذه الدراسة تم اخذ عينتين من المشروبات الغير كحوليه (شامبيون وفينو) وعتين من المشروبات المحليه ذات الانتاج المنزلى مثل الشربوت والروب وتم تخزينهم لمتابعة التغير فى كمية المحتوى الكحولى خلال 4 و8 و10 و12 و16 و20 و30 يوما عند ظروف مختلفه من درجات الحرارة وتم فحص العينات باستخدام كروماتوغرافيا الغاز واظهرت النتائج ان كميته الايثانول تتأثر بالتغير فى درجات الحرارة والزمن جميع العينات اظهرت وجود الايثانول عند الفحص المباشر (بعد الانتاج مباشره) ما عدا الروب, اظهرت زياده فى المحتوى الكحولى وصل الى 0.194% فى الشربوت عندما خزن لمدة 8 أيام فى درجة حرارة الغرفة مع اضافة مستخلص الخميره الشامبيون والفينو عند جميع ظروف التخزين وجميع فترات التخزين زاد المحتوى الكحولى لكن فى الشربوت وقفت هذه الزياده تماما بعد 8 ايام عند التخزين فى درجة حرارة الغرفة مع اضافة مستخلص الخميره كما نقص المحتوى الكحولى مع التقدم فى الزمن (بعد 12 و 16 يوما).

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