



Sudan University of Science and Technology
College of Graduate Studies



**Physicochemical and Sensory
Characteristics of White Cheese Packed in
Beeswax During Storage**

**الخصائص الفيزيوكيميائية والحسية للجبن الأبيض المعبأ في
شمع النحل خلال فترة التخزين**

By

Osman Abdalmonem Mohammed Jadain

**A Dissertation Submitted in Partial Fulfillment for the
Requirements of the Degree of Master of Science
(M.Sc.) in Animal Production in Tropics.**

Supervisor

Prof. Omer Ibrahim Ahmed Hamid

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قال تعالى:

(وَفَوْقَ كُلِّ ذِي عِلْمٍ عَلِيمٌ)
سورة يوسف (76)

(وَمَا أُوتِيتُمْ مِنَ الْعِلْمِ إِلَّا قَلِيلًا)
سورة الإسراء (85)

DEDICATION

This work is dedicated to my compassionate father,

To my loving mother,

To my sisters and brothers,

To the apple of my eyes to my fiancée Alaa Khalil Mohammed

Khalil Hassab Allah

To my best supervisor Prof. Omer Ibrahim Ahmed Hamid

To all the family friends and colleagues

**To everyone who tried to guide me to a better life I dedicate
this work.**

Osman Abdalmonem Mohammed Jadain

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