

**Sudan University of Science and Technology**

**College of Graduate Studies**

**Effect of Adding Cinnamon, Fenugreek and Cardamom to goat's  
Milk Curd on Chemical Composition and Sensory Properties of  
White Cheese during Storage.**

أثر إضافة كل من القرفة والحلبة والهبهن للبن الماعز علي الصفات الكيميائية والحسية للجبنه البيضاء أثناء فترة  
التخزين

**By**

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