Appendix (1): Pictures



Tetradon fahaka sp.



Tetradon fahaka sp.



Clarias gariepinus sp.

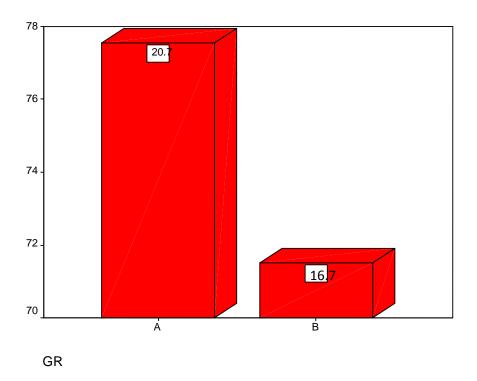


Clarias gariepinus sp.

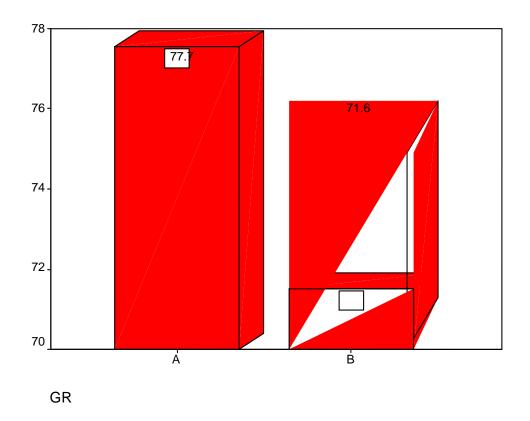
Appendix (2):

Graph and figures

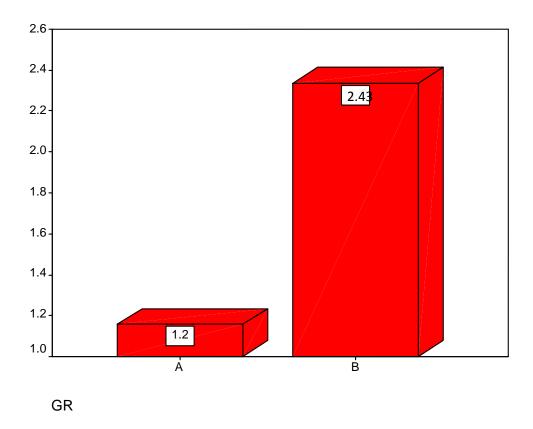
Graph (1): The differences in protein percentages between the species (A) and species (B):



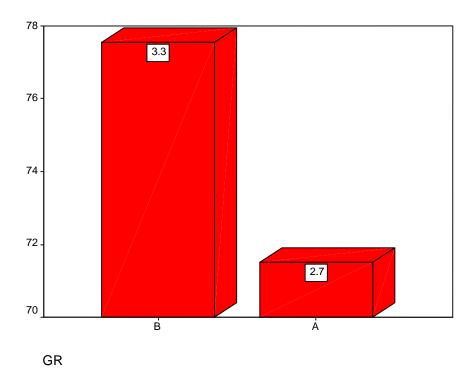
Graph (5): The differences in moisture percentages between the species (A) and species (B):



Graph (5): The differences in fat percentages between the species (A) and species (B):



Graph (5): The differences in ash percentages between the species (A) and species (B):



Appendix (3)

GRADING CHART FOR SAUSAGE

Evaluate these samples for color, texture, flavor and juiciness . For each sample , use the appropriate scale to show your attitude by checking at the point that best describes your feeling about the sample . If you have any questions please ask . Thanks for your cooperation.

Sample	Color	Texture	Flavor	Juiciness	Comment
Sample code	Color	Texture	Tavoi	Juiciness	Comment
()					
()					
()					

date:....

BY:

Name:....

Color	Texture	Flavor	Juiciness
6/Extremely	6/Extremely desirable	6/Extremely desirable	6/Extremely
desirable.	5/ Very desirable.	5/ Very desirable.	desirable.
5/ Very desirable.	4/Moderately	4/Moderately	5/ Very desirable.
4/Modera tely	desirable.	desirable.	4/Moderately
desirable	3/ Slightly desirable.	3/ Slightly desirable.	desirable.
3/ Slightly desirable.	2/ Slightly undesirable	2/ Slightly	3/ Slightly
2/ Slightly	1/ Moderately	undesirable.	desirable.
undesirable.	undesirable	1/ Moderately	2/ Slightly
1/ Moderately		undesirable	undesirable.
undesirable			1/ Moderately
			undesirable

APPENDIX (4)

Tables

Table (6): Chemical and physical analysis values for (A) and (B) species:

	Protein	Moisture	Fat	Ash	pН	Cooking
						loss
A	25.4	77.6	0.63	2.90	5.80	34.4
	17.6	77.5	0.93	2.50	7.00	30.6
	19.3	77.8	1.90	2.90	5.10	30.5
В	15.7	77.5	1.93	2.80	6.60	19.1
	18.0	61.8	2.36	3.30	5.80	30.5
	16.5	75.6	3.00	3.90	5.80	27.6