

الاستهلال

بسم الله الرحمن الرحيم

(وَإِنَّ لَكُمْ فِي الْأَنْعَامِ لَعِبْرَةً نُسْقِيكُمْ مِمَّا فِي بُطُونِهِ مِنْ بَيْنِ يَدَيْهِ وَمِمَّا خَلِصًا سَائِغًا لِلشَّارِبِينَ)

صدق الله العظيم

النحل سورة الاية (66)

Dedication

I dedicate this study to:

My father

My mother

My family

Supervisor

Teachers'

My colleagues

And to all whom I love

Enass

Acknowledgment

Firstly thanks to my God who gave me force and health to perform this work .I would like to express, with greatest pleasure,deepest gratitude to my supervisor Dr.Omer Ibrahim Hamid for his supervision, continuous encouragement and assistance throughout writing this thesis. Thanks also extended to the staff of central lab of Khartoum and the laboratory of Dairy Technology of Sudan University of Science and Technology.

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List of contents

Subject	Page number
الإستهلال.....	I
Dedication	II
Acknowledgement.....	III
List of contents	IV
List of tables	VI
Abstract	VII
البحث ملخص	VIII
CHAPTER ONE	
Introduction	1
CHAPTER TWO	
2.1 Milk fat	3
2.2 Definition of cheese	6
2.2.1 The origin of cheese making	6
2.2.2 Cheese	8
2.2.3 Classification of cheese	9
2.3 Free fatty acids	10
2.3.1 Metabolism of fatty acids	11
2.4 Cheese ripening	11
2.5 Lipolysis during cheese ripening.....	13
CHAPTER THREE	
3 Materials and methods.....	15
3.1 study Area.....	15
3.2 Materials	15
3.3 Experimental Design	15
3.4 Cheese making method	15
3.5 Chemical analysis	16

3.5.1 Determination of the milk fat content	16
3.5.2 Free fatty acids analysis	16
3.6 Statistical analysis	17
CHAPTER FOUR	
Results	18
CHAPTER FIVE	
Discussion	23
CHAPTER SIX	
6.1 Conclusions	26
6.2 Recommendations	26
REFERENCES	27

List of tables

Subject	Page number
Table (1): Principal fatty acids in milk fat	5
Table (2):The effect of storage periods of area % of fatty acids of Sudanese white cheese	19
Table (3):The effect of storage periods on concentration (%) of fatty acids of Sudanese white cheese	21
Table (4):The effect of storage periods on retention time of fatty acids of Sudanese white cheese	22

ABSTRACT

This study was conducted in the Dairy Technology Laboratory of College of Animal Production Science and Technology, at Sudan University of Science and Technology and the Central lab of Khartoum University to characterize the fatty acids of Sudanese white cheese stored at room temperature during the month of January and February. Fresh whole cow's milk (30 liters) was used to make white cheese. The processed cheese was stored at 0, 7, 14, 21 and 28 days. Fatty acids profiles were analyzed using GC (Gas Chromatography) for each storage period interval. One way ANOVA was used for statistical analysis. The Results showed that 12 organic fatty acids were recorded during the storage period of sudanese White cheese (capric (C10), lauric (C12) myristic, cis10-pentadecanoic, pentadecanoic, palmitic, palmitolic, cis10-heptadecanoic, heptadecanoic, linoleic acid, oleic and steric) The results were revealed that Oleic acid area % was gradually increased from day 7 until day 21 then decreased at day 28. Also, the results showed that at day 28 of storage the concentrations of most fatty acids of the white cheese decreased. Results demonstrated that there were no significant differences' during storage periods of area % of all fatty acids except pentadecanoic acid ($p \leq 0.01$), no significant differences' were observed during storage periods of all fatty acids concentrations except cis10 pentadecanoic acid ($p \leq 0.05$).

ملخص البحث

أجريت هذه التجربة بمعمل الالبان فى كلية الانتاج الحيوانى لجامعة السودان للعلوم والتكنولوجيا والمعمل المركزى فى جامعة الخرطوم فى الفترة من يناير وحتى فبراير 2012م وذلك بهدف وصف الاحماض الدهنية للجبنة البيضاء السودانية 30. لتر من لبن الابقار الخام استخدمت لتصنيع الجبنة البيضاء. الجبنة المصنعة خزنت لمدة 28 يوم (فترات التخزين. (28 , 21, 14, 7, 0: على حرارة الغرفة تم تحليل الاحماض الدهنية حللت بواسطة جهاز الكروماتوغرافى الفازى لاي من فترات التخزين. استخدمت تحليل التباين فى الاتجاه الواحد للتحليل الاحصائى. اظهرت النتائج أن هنالك 12 من الاحماض الدهنية العضوية للجبنة البيضاء السودانية وجدت اثناء فترة تخزينها وهى Cis 10 ,

pentadecanoic, Myristic ,Luric Capric Pentadecanoic, Palmatic, Palmitolic, Cis10

heptadecanoic, Heptadecanoic, Linoliec, Oliec, Sterric

اوضحت النتائج ان المساحة المئوية لحمض الاوليك فى زيادة تدريجية من اليوم 7 وحتى اليوم 21 بينما إنخفضت عند اليوم 28 ايضا كشفت النتائج ان تركيز معظم الاحماض الدهنية للجبنة البيضاء إنخفض فى اليوم 28 من التخزين.

ايضا اوضحت النتائج انه لا توجد فروقات معنوية اثناء فترة التخزين لكل الاحماض الدهنية بالنسبة للمساحة المئوية ما عدا (Pentadecanoic acid ($p < 0.01$) ولا توجد فروقات معنوية اثناء فترة التخزين لتراكيز جميع الاحماض الدهنية ما عدا (Cis 10 pentadecanoic acid (< 0.05))