

الأبحاث العلمية لقسم الألبان

List of Publication: Prof. Dr.Ahmed Shawky Zahran

1. Metwalli, N.H.; Shalabi, S.I.; Zahran A.S. and EI-Demerdash, O. (1982) The use of soy milk in soft cheese making. 1-Effect of soybean milk on rennet coagulation property of milk. J. Food Technol. 17: 71-77.
2. Metwalli, N.LL; Shalabi, S.I.; Zahran, A.S. and EI-Demerdash, O. (1982). The use of soy milk in soft cheese making. 2-Effect of soybean milk on cheese quality and composition. J. Food Technol. 17: 297-305.
3. Ibrahim. F.S.; Darwish, A.M. and Zahran, A.S. (1989). Chemical and microbiological studies on Youghurt " Zabadi " manufactured in El-Minia province; 4th. Egyptian Conference for Dairy Science.
4. Hassan. A.N.; Zahran, A.S.; Metwalli, N.H. and Shahbi, S.I. (1990) Incidence of psychrotrophic bacteria in buffalo milk. Annals Agric. Sci., Special Issue. 79-98.
5. Zahran. A.S.; Ibrahim, F.S. and Darwish, A.M. (1990). Chemical, caloric and microbial content of fermented milk "Laban El-Zeeir". Minia. J. Agric. Res. & Dev. 12(4): 2451-2459.
6. Zayed. C. and Zahran A.S. (1991). Lactic acid production from salt whey using free and immobilized cells of Lactobacillus casei. Letters in Appl. Microbiology 12: 241-243.
7. Darwish. A.M.; Ibrahim, F.S. and Zahran, A.S. (1992). "Physico-chemical properties of salted milk used for Domiati cheese making". Minia. J. Agric. Res. & Dev. 14(1): 213-230.
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9. Madkor وS.A.; Ibrahim, F.S. and Zahran, A.S. (1992). Factors affecting lipoprotein lipase activity associated with casein micelles of buffalo and bovine milk. Egyptian J. Dairy Sci. 20: 131-139.
10. Zahran. A.S. (1992). Factors affecting growth and protease production by Micrococcus sp. isolated from Domiati cheese. Minia .J. Agric. Res.' & Dev. 14(3): 397-912.
11. Zahran, A.S.; Zayed, G. and Jean Hunter (1993). Production of extracellular protease by immobilized and free cells of Flavobacterium sp R23. .Milchwissenschaft, 48(I): 18-21.

12. Hassan, A.N.; Zahran, A.S.; Metwalli, N.H. and Shalabi, S.I. (1993). Aerobic sporeforming bacteria isolated from UHT milk produced in Egypt. *Egyptian J. Dairy Sci.*21:109-121.
13. Battawy, M.; Zahran, A.S.; Madkor S.A. and Smith, C.J. (1993). Development of an enzyme-linked immunosorbent, assay (ELISA) for the "detection of porcine as a milk clotting enzyme. *Food and Agricultural Immunology* 5: 57-60.
14. Zahran, A.S.; Madkor, S.A., Hewedi, M.M, Battawy, M, Ibrahim, A.M and Smith, C.J. (1994). Detection of porcine pepsin in rennet mixtures used in cheese making by ELISA . *Food and Agricultural Immunology* 6: 85-93.
15. Zahran, A.S; Madkor, S.A.; Smith, C.J. and Hewedi. M.M. (1994). Detection of porcine pepsin in rennet mixtures. *Egyptian J. Dairy Sci.* 22: 119-129.
16. Darwish. A.M; Shalabi, S.I; Zahran, A.S. and Rasha, M. Abdel-Hakeem (1996). Evaluation of milk from different species to simulate human milk. *Annals of Agric. Sci. Moshtohar*, Vol. 34(4): 1711-1723.
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18. Abdel-Malik, H.Y; Zahran, A.S. and Awad, H. (1997). Quality of shorek bread supplemented with plant protein mixtures. I.F.T .Annual meeting June 14-18, Orlando, Florida, U.S.A.
19. Al-Saleh. A.A. and Zahran, A.S. (1997). Protease production by *Pseudomonas fluorescens* CM12 isolated from raw camel milk. *Egyptian. J. Dairy Sci.* 25: 327-336.
20. Rasha. M. Abdel-Hakeem, Shalabi, S.I.; Zahran A.S. and Darwish, A.M. (1997). The feasibility of using whey from milk of different species as a base for infant feeding. *Alex. J. Agric. Res.* 42(3): 47-56.
21. Zahran, A.S. and Al-Saleh, A.A. (1997). Isolation and identification of protease producing psychrotrophic bacteria from raw camel milk. *Aust. J. Dairy Technol.*25: 5-7.
22. Al-Saleh, A.A; Zahran, A.S. and Abu-Tarboush, H.M .(1998). Growth of bifidobacteria: environmental conditions and adherence to epithelial cells. *Milchwissenschaft* 54(4): 187-190.

23. Zahran, A.S.(1998). Lipase production using free and agar immobilized cells of *Micrococcus varians* CAS4 isolated from Cheddar cheese. *Annals. of Agric. Sci. Moshtohar. Egypt.* Vol. 36: 1585-1595.
24. Zahran, A.S. (1998). Purification and characterization of a lipase secreted by *Micrococcus varians* CAS4 isolated from Cheddar cheese, Egyptian. *J. Dairy. Sci.* 26: 251-261.
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26. Al-Saleh, A.A; Zahran, A.S. and Abu-Tarboush, H.M. (1999). Growth characteristics and intestinal adhesion of four species of bifidobacteria utilization of lactic acid bacteria in dairy industry. Dairy conference 15-17 November, Alexandria, Egypt.
27. Zahran, A.S and Ward, F.B. (2000). Quantitation of proteinase secreted by a strain of *Pseudomonas fluorescens* using rocket immunoelectrophoresis. ADSA-ASAS. Annual meeting, July, 24-28 Baltimore, Maryland. U.S.A.
28. Zahran, A.S. and Ward, F.B. (2000) Purification and characterization of heat stable proteinase secreted by *Pseudomonas fluorescences* R8 (2000). ADSA-ASAS. Annual meeting. July 24-28, Baltimore, Maryland, U.S.A.
29. Zahran, A.S. (2001). Isolation and identification of lipase producing psychrotrophic bacteria from raw milk. Third international conference on culinary arts and Sciences (ICCAS) 17-20 April, Cairo, Egypt.
30. Zahran, A.S. and Ward, F.B. (2001). Synthesis of a heat stable extracellular proteinase by *Pseudomonas fluorescences* R8. IFT. Annual meeting. June 23-27, New Orleans, Louisiana, U.S.A.
31. Zahran, A.S. and Ward, F.B. (2001). Isolation and identification of proteolytic psychrotrophic bacteria from raw milk. ADSA. Annual meeting 24-28, Indianapolis, Indiana, U.S.A.
32. Zahran, A.S. (2001). Bacterial extracellular proteinase 8th Egyptian conference for Dairy Science and Technology. Cairo, 3-5 November, 2001.
33. Zahran, A.S. (2003). Probiotic foods. 1st Egyptian and Syrian Conference. El-Minia, 8-11 December, 2003.
34. Zahran, A.S. (2004). Isolation and identification of *Micrococcus* species from Egyptian soft cheese, ADSA. Annual meeting, July 25-29, St. Louis, Missouri, USA.

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36. Rasha, M. Abdel-ElHakeem, Metwalli, A.A., Abde-ElRazek, S, Zahran, A.S. and Shalabi, S.I. (2004). Stretching temperature and storage conditions on the properties of cow milk. *Minia, J. Of Agric. Res. & Develop.* 24: 561 – 580.
37. Zahran, A.S. (2005). Lactose intolerance. Egyptian-Syrian conference (Agriculture and food in Arabic World) . Al-Baath University, Syria.
38. Zahran, A.S. (2005) . Mycotoxins and human health. In Safety of drugs and chemicals . 20th Annual conference, Egyptian Socitey of Toxicology, 9 – 10 April, Beni-Suef, Egypt .
39. Zahran, A.S. (2005) . Bacterial food poisoning. Minia international conference " Tworads a safe and clean environment " TSCE'05. 15-18 April, 2005 .
40. Zahran, A.S. (2005). Aflatoxins and Food safety. The 15th International conference on Environmental protection is a must, Alexandria, 3-5 May, Egypt .
41. Zahran, A.S. and Abdel-Qader, A. R. (2006). Egyptian Tourism Education between the Quantity and the Quality. Faculty of Tourism and Hotels Conference, Al-Fayoum, 18-20 May, Egypt .

أولاً: الأبحاث المنشورة في الدوريات العلمية المحكمة:- أ.د. علي احمد متولي

1 - قابلية تحليل كازينات حليب النوق والجاموس والابقار بالانزيمات المحللة للبروتين.

- A. **A. M. Metwalli** and A Al-Saleh (2010). Susceptibility of Camel, Bufflalo and Cow Milk Casein to Proteolysis by different Proteolytic Enzymes. *Journal of ,King Saud University, Agric.Sci. Vol. 22 No. (22),pp59-69.*

2 - حيوية بكتريا البيفيدو في الزبادى المجمد المصنوع من حليب الابل.

- B. **A. M. Metwalli** and A Al-Saleh (2009). Viability of Bifido bacteria in frozen yogurt made from camel milk. *Journal of Agricultural Science and Technology. Vol. 3 No. (3).pp17-21.*

3- التوصيف الجزئي لبكتريوسين شبيه بالبتيد بواسطة *Lactobacillus acidophilus* DSM 20079

- C. A Al-Saleh; **A.** and H. M. Abu-Tarboush (2009). Partial characterization of bacteriocin-like peptide produced by *Lactobacillus acidophilus* DSM 20079. *Journal of the Saudi Society for Food and Nutrition, 4, (in press).*

4- تقييم استخدام بعض سلالات جنس البيفيدوبكتريا لإنتاج لبن فول صويا متخمّر صحي

- Sabah T. Abd El-Razek; A. S. Zahran; **A. A. Metwalli** and Maha, M. E. Bikheet (2007). Evaluation of the use of some bifidobacterial strains ro produce a healthy fermented soymilk. *Minia J. of Agric. Res. & Develop. 27: 1059-1076.*

5- تحمل الحرارة وأملاح الصفراء ونزع الكولستيرول من البينات البكتيرية بواسطة بعض بكتريا حمض اللاكتيك وبكتريا البيفيدو

- A. A Al-Saleh; **A. A. M. Metwalli** and H. M. Abu-Tarboush (2006). Bile salt and acid tolerance and cholesterol removal from media by some lactic acid bacteria and bifidobacteria. *Journal of the Saudi Society for Food and Nutrition, 1: 1-17.*

6- تأثير إضافة بروتينات الشرش المدنترة حراريا على درجة جودة الزبادى

- Ali A. Metwalli (2004).** Effect of heat denaturated whey proteins on the quality of yoghurt. *J. Agric. Sci. Mansoura Univ., 29: 4947-4961*

7- تأثير حرارة العجن وظروف التخزين على صفات الجبن الموزاريللا المصنع من لبن بقرى

- Rasha, M. Abd-Elhakeem; **A. A. M. Metwalli**; Sabah, T. Abd-El-Razek; A. S. Zahran and S. I. Shalabi (2004). Effect of stretching temperature and storage conditions on the properties of cow milk Mozzarella cheese. *Mini J. of Agric. Res. & Develop. 24: 561-580.*

8- خصائص الجبن الموزاريللا المصنع من خليط من اللبن الجاموسى والبقرى

Rasha, M. Abd-Elhakeem; **A. A. M. Metwalli**; Sabah, T. Abd-El-Razek; A. S. Zahran and S. I. Shalabi (2004). Properties of Mozzarella cheese made from admixture of buffalo and cow milk. Mini J. of Agric. Res. & Develop. 24: 545-560.

9-تأثير إضافة مركز بروتين فول الصويا على الخواص الطبيعية والحسية للزبادى

Karima A. Hassanein; **A. A. M. Metwalli** and S. I. Shalabi. (2004). Effect of partial replacement of casein with soy-protein isolates on the physical and organoleptic properties of yoghurt. Mini J. of Agric. Res. & Develop. 24: 531-544.

10-تأثير اللاكتوز على التغيرات التى تحدث فى الكيزين أثناء التسخين

Ali A. Metwalli (2003). Effect of lactose on heat induced changes in casein. Alex. J. Agric. Res. 48, (3) pp 57- 72

11-تأثير استخدام الليوسينا المعامل بمستويات مختلفة من بكتريا حمض اللاكتيك على كفاءة النعاج الأوسيمى

Abdel-Ghani, A. A. and **A. A. M. Metwalli** (2003). Effect of Leucaena Leucocephala Silage Treated with Different levels of Lactic Acid bacteria on Performance of Ossimi Ewes. Egyptian J. Nutrition and Feeds. 6 (spetial issue): 833-842.

12-صفات الزبد المخزن تحت التبريد والمغطى بغشاء قابل للأكل.

A. A. M. Metwalli; S. S. Latif and M. A. Kenawi. (2002). Characterization of cold-stored butter coated with edible film. Minia J. of Agric. Res & Develop Vol. 22 No.(4) : 355-368. Egyptian J. Appl. Sci; 14 (2) 270-281

13-القدرة على تحليل البروتين لبعض سلالات الـ Bifidobacteria فى موديل الجبن

Karima A. Hassanein; **A. A. M. Metwalli** (2001). Proteolytic action of some Bifidobacterium species in cheese models. Mini J. of Agric. Res. & Develop. Vol. (21), No. 1, pp 1-12,

14-الثبات الحرارى لحليب الإبل

A. **A. M. Metwalli**; Karima A. Hassanein and F. S. Abraham (2000). Heat coagulation of Camel milk. Proceedings of ADSA Baltimore (USA), 24-28 July (2000)

15-الثبات الحرارى للبن الغرز المدعم بالبروتياز بيتون

A. A. M. Metwalli; Karima A. Hassanein and A. M. Darwish (1999). The heat stability of raw skim milk enriched with protease-peptone.

16-دراسات على معدل نزع المجموعة الأميدية وتكسير الكازينات حراريا

A. A. M. Metwalli and M. A. J. S. Van Boekel (1998). On the Kinetics of heat-induced deamidation and breakdown of caseinate. Food Chemistry, vol. 61, No. 1/ 2, pp 53-61.

17-تكوين الهوموسيتروولين فى اللبن أثناء التسخين

A. A. M. Metwalli; W. L. Lammers and M. A. J. S. Van Boekel (1998). Formation of homocitrulline during heating of milk. Journal of Dairy Research, 65, 579-589.

18-التشيط الحرارى لإنزيم البلازمين فى اللبن البقرى

A. A. M. Metwalli; H. H. J. de Jongh and M. A. J. S. Van Boekel (1998). Heat inactivation of bovine plasmin. International Dairy Journal 8, 47-56.

19-تأثير بعض العوامل على تفاعلات ميلارد فى نظام يحتوى على كازين وسكر

S. A. Turk; Magda E. Mahmoud; Karima A. Hassanein and **A. A. M. Metwalli** (1998).

Effect of some factors on Maillard reaction in sugars- casein model system. J. Agric. Sci. Mansoura Univ., 23 (5) 2343-2355.

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Karima A. Hassanein; **A. A. M. Metwalli** and A. M. Darwish (1998). Effect of Lactoperoxidase activation system on some physico-chemical and bacteriological properties of milk. J. Agric. Sci. Mansoura Univ., 23 (1) 349-356.

21-ذوبان كازين الأبقار والجاموس والماعز وعلاقته بالـ pH وتركيز كلوريد الصوديوم.

A. M. Darwish; Karima A. Hassanein and **A. A. M. Metwalli** (1997). The solubility of caseins from different species as a function of pH and NaCl concentration. J. Agric. Sci. Mansoura Univ., 22 (11) 3767-3776.

22-تأثير فوسفات الكالسيوم ولبيتالكتوجلوبولين على التجبن الحرارى للبن والكازينات

A. A. M. Metwalli (1997). Effect of calcium phosphate and β - La-toglobulin on heat coagulation of milk and caseinate system. J. Agric. Sci. Mansoura Univ., 22 (11) 3777-3791

23-تأثير اليوريا على التجبن الحرارى للبن

A. A. M. Metwalli and M. A. J. S. Van Boekel (1996). Effect of urea on heat coagulation of milk. Netherlands Milk and Dairy Journal 50, 459-476.

24-تأثير إضافة اليوريا على التغيرات التى تحدث فى اللبن أثناء التسخين

A. A. M. Metwalli; N. H. Metwalli and M. A. J. S. Van Boekel (1996). Effect of urea on heat-induced changes in milk. Netherlands Milk and Dairy Journal 50, 427-457.

25-تأثير إضافة الفورمالدهيد على الثبات الحرارى للبن.

A. A. M. Metwalli and M. A. J. S. Van Boekel (1995). Effect of formaldehyde on heat stability of milk. Netherlands Milk and Dairy Journal. 49, 177-189.

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A. A. M. Metwalli and M. A. J. S. Van Boekel (1995). Effect of urea on heat coagulation of milk. Proceedings of the International Dairy Federation (IDF) symposium held in Vienna (Austria), 6-8 September (1995)

27- تأثير استخدام الحرارة فوق العالية والتخزين على مكونات اللبن المركب. 1- بعض الصفات الكيميائية وتوزيع النيتروجين

N. H. Metwalli; S. I. Shalabi; S. E. Bayoumi and **A. A. M. Metwalli** (1988). Effect of ultra-high temperature and subsequent storage on the constituent of recombined milk: 1- Selected chemical characteristics and nitrogen distribution. Minia J. of Agric. Res. Of Development, vol. (10) No.3- 1225-1240.

28- تأثير استخدام الحرارة فوق العالية والتخزين على مكونات اللبن المركب 2- تكوين مجاميع السلغاهيدريل والهيدروكسى ميثايل فورفورال وبلمرة البروتين.

N. H. Metwalli; S. I. Shalabi; S. E. Bayoumi and **A. A. M. Metwalli** (1988). Effect of ultra-high temperature and subsequent storage on the constituent of recombined milk:11- Formation of sulfhydryl group, hydroxymethylfurfural and polymerized protein. Minia J. of Agric. Res. Of Development, vol. (10) No.3-1241-1256.

To be published.

1- Susceptibility of camel; buffalo and cow milk caseins to proteolysis by different proteolytic enzymes..**A. A. M. Metwalli** and A. A Al-Saleh

2- Viability of Bifidobacteria in frozen yogurt made from camel milk.

A. A. M. Metwalli and A. A Al-Saleh.

3- Evaluation of probiotic products produced in Saudi Arabia **A. A. M. Metwalli**, A. A Al-Saleh and S.Ismaial.

List of some of Publication: Prof. Dr. Sabah Tony Abd El Razek

- 1-** Chemical Composition and Physical Properties of Milk Fat as Affected by Milk plus Supplementation in the Milk, Minia J. of Agric. Res. and Develop: 21 (1) 13 -26.
- 2-** Lead Content in the Blood and Milk of Cows and Buffaloes as Affected by Drinking Water and Feeding, Minia J. of Agric. Res. and Develop .17 (1) 203-216.
- 3-** The Effect of Occurrence on New Pregnancy on Milk Composition of Already Lactating Mothers. The Arab J. of Laboratory Medicine .24 (2) 179 – 193.
- 4-** The Effect of Nigella Sativa Supplementation on Supplementation on Sheep Milk Composition and Cheese Manufacture. Book of Abstract of the 50 th Annual Meeting of the European Association for Animal Production. (Abst. Paper S 2. 225).
- 5-** Using Mung Milk in the Manufacture of Yoghurt. Agric. Science Mansoura Univ., 22 (12): 4451 – 4462.
- 6-** Microstructure, Amino Acids Content and Microflora of Farm House Concentrated Fermented Milk. Laban Zeer. Egyptian J. Dairy Sci., 27 (20) : 291-300 .
- 7-** Comparative Study on Plasmin Activity in Different Milks. J. Agric. Mansoura Univ. , 23 (12) : 5599 – 5607 .
- 8-** Effect of Hydrocolloids and Physical Treatments on Proteolysis in Milk. Alex. J. Agric. Res. 45 (2) : 69- 90.
- 9-** Properties of Mozzarella Cheese Made From Admixture of Buffalo Cow Milks. , Minia J. of Agric. Res. and Develop: 24 (4) 545- 560.
- 10-** Effect of Stretching Temperature and Storage Conditions on the Properties of cow Milk Mozzarella Cheese. , Minia J. of Agric. Res. and Develop: 24 (4) 561- 585, 2004.
- 11-** Selection of bifidobacteria Cultures for Fermentation of Soy Milk. , Minia J. of Agric. Res. and Develop: 2007 under press.

List of Publication: Prof Dr.Karima Abdel-Hamid Hassanein Saleh

- 1- Ebaid, H.and **K. A. Hassanein** (2007) :Comparative immunomodulating effects of five orally administrated bifidobacteria species in male albino rats. Egyption Journal of Biology. Vol. 9, 13 – 23.
- 2- Wafa, M. Zahran; **K. A. Hassanein** and Ebaid, H (2007):Effects of Bifidobacteria Species on Decresing Plasma Lipids And Modulating Tissue Achitecture Of Some Organs In Male Albino Rats. J. Egypt. Soc. Biotech. Sci; Vol. 10 (A) :133 – 161.
- 3- **Hassanein, K. A.**; A. M. Darwish and K. H. S Yunis. (2007) : Evaluation of some nonstarter Lactic Acid Bacteria for their influence acceleration of Ras Chesse Ripening. 10 Egytion Conferences for Dairy Science and Technology. 19 – 21 November; 451 – 462.
- 4-Ebaid, H.; **K. A. Hassanein** and M. A. Feki (2005). The undenatured whey protein inhanced wound healing in mice. Journal of Egyptian German Society of Zoology. Vol. (47C) Histology and Histochemistry, 267-287.
- 5- **Hassanein, K. A.**; S. I. Shalabi; A. M. Abd El-Rahman and O. S. Fawzy (2005). Characteristics of commercial Ras cheese in Egypt. Minia Journal of Agric. And development.Vol. 25, No. 3,
- 6- **Hassanein, K. A.**; S. I. Shalabi; A. M. Abd El-Rahman and O. S. Fawzy (2005). The use of some strains as adjunct culture in the accelaration of Ras cheese. Minia Journal of Agric. And development.Vol. 25, No. 3,
- 7- **Hassanein, K. A.** (2005). Effect of adjunct culture on ripening of Ras cheese supplemented with soy protein isolate. Minia Journal of Agric. And development.Vol. 25, No. 3,
- 8- **Hassanein, K. A.**; A. A. M. Metwalli and S. I. Shalabi, (2004). Effect of partial replacement of casein with soy-protein isolate on the physical and organoleptic properties of yoghurt. Minia Journal of Agric. And development.Vol. 24, No. 3, 531-544.
- 9- **Hassanein, K. A.**and A. A. M. Metwalli. (2001). Proteolytic action of some Bifidobacterium species in cheese models. Minia Journal of Agric. And development.Vol. 21, No. 1,1-12
- 10- **Hassanein, K. A.** (2000). The second Conference of Agric. Sciences, Oktober 28-29, Assiut, Egypt. Growth and autolytic properties of various species of bifidobacteria in buffer system.
- 11- Metwalli, A. A. M. ; **K. A Hassanein**, and F. S. Ibrahim, (2000).Heat Coagulation of Camel Milk. Proceedings of ADSA, Baltimor (USA), 24-28 july.

- 12- Metwalli, A. A. M.; **Karima, A. Hassanein** and A. M. Darwish (1999).The heat stability of raw skim milk enriched with proteose-peptone. Egyptian J. Appl. Sci.; 14 (2), 270-281.
- 13- **Karima, A. Hassanein**; A. M. Abd El-Rahman and A. M. Darwish (1999) Evaluation of polysaccharide (capsule) forming streptococcus thermophilus (S₃₈₅₅) culture on the ripening of Ras cheese. Egyptian J. Appl. Sci.; 14 (3), 183-196.
- 14- Turk, S. A.; Magda, E. Mahmoud; **Karima, A. Hassanein** and A. A. M. Metwalli, (1998). Effect of some factors on Maillard reaction in sugars -casein model system. J. Aric. Sci. Mansoura Univ., 23 (5), 2343-2355.
- 15- **Karima, A. Hassanein**; A. A. M. Metwalli and A. M Darwish, (1998). Effect of Lactoperoxidase activation on some physico-chemical and bacteriological properties of milk. J. Aric. Sci. Mansoura Univ., 23 (1), 349-356.
- 16- Darwish, A. M.; **Karima, A. Hassanein** and A. A. M. Metwalli, (1997). The solubility of casein from different species as a function of pH and Nacl concentration. J. Aric. Sci. Mansoura Univ., 22 (11), 3767-3776.

Under publication:-

- 1- Factors affecting on the addhision of bifidobacteria at small intestine of rabbit.
- 2- Effect of thermally oxidized fat on the performance of Albino rat.