

()

//

()
(/)

(/)

(/)

/

pH

()

()

()

()

(.)

(.)

)

()

(.)

(

()

CH₃ COONa. CH₃ COOH xH₂O

()

()

/ /

()

()

mg/kg

()

()

()

()

Saccharomyces bisporus

)

()

()

mg/kg

()

(

(Zaghloul)

(Samani)

pH

()

()

()

(PET)

(Merck)

()

/)

/)

(/)

(

(

)

(

(PET)

)

)

(

Pour plate

(

()

/

(Carl zeiss, Germany)

(.)

(.)

/

Hedonic Rating Test

pH= / /

pH			
pH	()	()	()
/	/		

/	**	/	**	(A)
/	**	/	**	(B)
/	**	/	**	A × B
				% **

()	()	()
× ± 1500 a	/ ± 0.20 f	/ ± 0a
× ± 1100 b	/ ± 0.28c	/ ± 0 c
× ± 1500 e	/ ± 0.28d	/ ± 0.06b
× ± 500 e	/ ± 0.23 a	/ ± 0 d
× ± 1000 c	/ ± 1.0 e	/ ± 0.04 a
× ± 500 f	/ ± 0.28 a	/ ± 0d
× ± 1100 d	/ ± 0.26 e	/ ± 0a
× ± 500 d	/ ± 0.57 b	/ ± 0d

(∂ = /)

:

)

(

.()

()

.()

.()

()

.()

.()

()

ns	/	ns	/	ns	(A)
/	ns	/	*	/	ns (B)
/	ns	/	ns	/	ns
					A × B
%					:* ns

/ a / b

/ a / a

/ a / a

/ a / a

/ a / b

/ a / a

pH

()
()
pH= /

pH

()

()

Mucor (*fumigatus, flavus, glaucus, niger*)

() *Penecillium expansum pusillus*

()

)

(

()

()

pH= /

pH

()

/

()

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