

<p>2024/2023 العام الجامعي: الفصل الدراسي الثاني التاريخ: 2024/6/4 الزمن: ساعتان الدرجة الكلية: 60 درجة</p>	 <p>جامعة دمياط Damietta University امتحان نظري لغة إنجليزية "مستوى خامس"</p>	<p>كلية الزراعة قسم علوم الأغذية مرحلة الماجستير</p>
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لجنة الممتحنين: أ.د/ أشرف محمد شرف ، د. / زينب صبري فرج و د. / خالد محمد الحفناوي

**(Questions in one Page)**  
**Answer all the Questions**

**First Question:**

**(15 Degree)**

**Explain:**

- The effect of lipid and protein oxidation in meat products.
- The factors are influencing the shelf life of meat products and how can these be improved.

**Second Question:**

**(15 Degree)**

**Explain** the antioxidant and antimicrobial activities of the bioactive compounds in meat products.

**Third Question:**

**(15 Degree)**

**Divide** preservatives according to their source, explain the reason for the trend toward using natural preservatives, and mention some natural sources rich in bioactive compounds.

**Fourth Question:**

**(15 Degree)**

- Explain** the factors that have a direct effect on the composition and yield of plant extracts.
- Explain** the difference between the methods used to extract the bioactive compounds from plant matter.

*With my best wishes*

