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pH  
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( )

( )  
( )  
( )  
( )

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

(∂ = / )

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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*

( )  
)

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( )

( )

pH= /

pH

( )

/

( )

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