

()

//

pH

pH

()

()

()

)

"

()

)

(

:

()

(

()

()

()

()

(.)

) () () ()

(.)

()

()

pH
()
()

pH () () ()

()

()
()

SPSS

-
1. *Wallemia sebi*
 2. *Rhodotorula glutinis*

()

pH

pH

pH

pH

pH

(/)

pH

(/)

pH

(/)

()

()

(P< /)

(/)

()

(/ /)

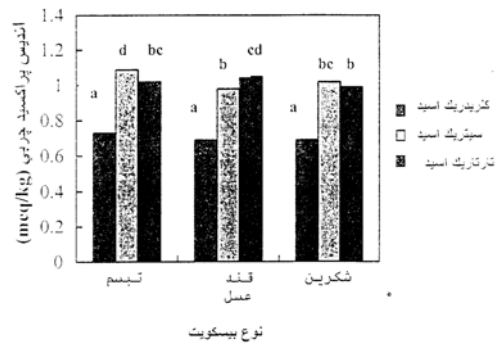
()

(.)

pH

(P< /)

(%)	(n=)	(meq/kg)	±	pH	(%)						
/	±	/	a	/	±	/	a	/	±	/	a
/	±	/	b	/	±	/	b	/	±	/	b
/	±	/	c	/	±	/	b	/	±	/	c
/	±	/	b	/	±	/	b	/	±	/	b
/	±	/	a	/	±	/	a	/	±	/	a
/	±	/	b	/	±	/	a	/	±	/	c
/	±	/	b	/	±	/	a	/	±	/	bc
/	±	/	a	/	±	/	d	/	±	/	a
/	±	/	c	/	±	/	bc	/	±	/	d
/	±	/	a	/	±	/	a	/	±	/	a
/	±	/	ab	/	±	/	b	/	±	/	c
/	±	/	ab	/	±	/	cd	/	±	/	c
/	±	/	ab	/	±	/	a	/	±	/	ab
/	±	/	c	/	±	/	bc	/	±	/	d
/	±	/	c	/	±	/	b	/	±	/	d



(.)

(pH)

) /)

(/)

()

(/)

(.)

(/)

()

(/)

REFERENCES

5. Belitz, H. D. & W. Grosch. 1999. Food Chemistry. 2nd Ed., Springer, Germany, 992 p.
6. Bhatt, S. & R. P. Shukla. 1996. Production of invert syrup using anion-exchange resin. Taiwan-sugar, 42: 15-18.
7. Bligh, E. G. & W. J. Dyer. 1959. A rapid method of total lipid extraction and purification. Canadian Journal of Biochemistry and Physiology, 37: 911-917.
8. D'souza, S. F. & J. S. Melo 2001. Immobilization of bakers yeast on jute fabric through adhesion using polyethylenamine, Application in an annular column reactor for the inversion of sucrose. Process Biochemistry, 36: 677-681.

9. Goldstein, H., P. W. Barry, A. B. Rizzuto, K. Venkatasubramanian & W. R. Vieth. 1977. Continuous enzymatic production of invert sugar. *Journal of Fermentation Technology*, 55:516-524.
10. Hodge, D. G., C. D. James & P. Robb. 1987. Factors affecting the consistency of short paste. *Journal of Pastry Technology*, 22: 96-116.
11. Jackson, Z. B. 1995. *Sugar Confectionery Products*. 2nd Ed. Glasgow: Cambridge University Press, Great Britain.
12. Mageean, M. P. & J. U. Kristott. 1991. Physical properties of sugars and their solutions. *Journal of Sugar Technology*, 12: 99-115.
13. Manohar, R. S. & P. H. Rao. 1997. Effects of sugars on the rheological characteristics of biscuit dough and quality of biscuits. *Journal of the Science of Food and Agriculture*, 75: 383-390.
14. Pancoast H. M. 1973. *Handbook of Sugars*. 1st Ed. New York: The Avi Publishing Company, U.S.A, 598 p.
15. Pavlenko, N. S., G. V. Krichevskaya & S. A. Brenman. 1989. Study of invert sugar syrup using activated carbon. *Pishchevaya-I- Pererabaty Vayushchaya-Promyshlennost*, 4: 28-32.
16. Rubio, M. C., R. Runco & A. R. Navarro. 2002. Invertase from a strain of *Rhodotorula glutinis*. *Phytochemistry*, 61: 605-609.
17. Suite, N. W. 2001. *Hand book for Food Professionals*. 2nd Ed. Washington DC: The 1101 Publishing Company, U.S.A.
18. Vatsala, C. N. & P. H. Rao. 1991. Studies on invert syrup for use in biscuits. *Journal of Food Science and Technology-Mysore*, 28: 149-152.
19. Verfahren, E. B. 1970. Process for producing pure invert sugar solutions from molasses. *Journal of Food Technology*, 39: 15-35.
20. Vindelov, J. & N. Arneborg. 2001. Interactions between *Zygosaccharomyces wellis* and *Wallemia sebi* in diluted molasses. *International Journal of Food Microbiology*, 63: 73-79.