

()

//

()
(/)

(/)

(/)

Archive of SID

pH

()
()
()
()
()

(.)

)

()

(.)

(

()

CH₃ COONa. CH₃ COOH xH₂O

()

()

/ /

()

()

mg/kg

()

()

()

()

Saccharomyces bisporus

()

mg/kg

)

()

()

(

(Zaghloul)

(Samani)

pH

()

()

()

(PET)

(Merck)

()

/)

/)

(/)

(

(

)

(

(PET)

)

)

(

(

(

)

Pour plate

/

(Carl zeiss, Germany)

Archive of SID

(.)

(.)

/

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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(.)

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(.)

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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

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pH

()

()

pH= /

()

pH

()

()

Mucor

(*fumigatus, flavus, glaucus, niger*)

()

Penecillium expansum pusillus

()

)

(

()

()

pH= /

pH

()

()

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