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**Influence of Incorporating Honey and Royal Jelly on
The Quality of Yoghurt During Storage**

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Egypt. J.

those of Essawy *et al.* (2005) and Abd El-Rahman and Salama (2008). As expected the

TABLE 3. Effect of honey and/ or royal jelly on chemical composition of yoghurt from different treatments during storage at

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The results obtained also illustrated that no growth of either yeasts or moulds could be detected in all fresh sam e" out was detected in T

TABLE 6. Effect of honey and/or

AOAC (2000)

INFLUENCE OF INCORPORATING HONEY AND ROYAL JELLY

