ABSTRACT

This Retrospective study was conducted on 318 patients suffering from cancer oesophagus and the diagnosis was established in all cases. Oesophagectomy was done in 162 cases. Stappler technique was used to perform the anastomosis but with the advances in surgery, manual technique is the main method to perform the oesophago-gastric anastomosis and so the postoperative leakage was reduced markedly. Postoperative chemotherapy played important role in decreasing the postoperative tumour recurrence and prolonging the life span of patients. Also, chemotherapy played important role palliation and restoring the ability to swallowing.
Three treatments of Ras cheese were made from cow’s milk (3.5% fat) using different starters as follows:
treatment (1): Streptococcus salivarius sub-sp. Thermophilus + Lactobacillus delbruekii sub-sp. bulgaricus (1:1), treatment (2) by using the same starter (1) + Lactococcus lactis sub-sp. lactis (1:1:1), while treatment (3) contained the same species in starter (1) together with Lactobacillus casei sub-sp. casei (1:1:1).
The resultant fresh cheeses were analyzed for chemical, bacteriological and sensory properties and after 1, 2, 3 and 4 months during the ripening period.
The obtained results revealed that moisture content decreased, while titratable acidity, fat salt, soluble nitrogen and total nitrogen increased but not with the same rate for the three treatments.
The variation in properties of the studied Ras cheeses during ripening were highly significant at P<0.01. The bacteriological changes during ripening of the cheese showed that the total and lactic acid bacterial counts decreased by progressing the ripening period for all treatments, while the proteolytic bacteria increased gradually during this period. This was more obvious in treatment 3 which obtained the highest scoring points compared with the other cheese treatments.