

( )

- - -

( )

%0	3.6		%50
(6.0)		3.2	%50
25	(5.5)	A	%50

Lactose Intolerance ( )  
Hypercholesterolemia

(Soya bean)

(Leguminosae)

(2008,Administrator ;1997, Liu ;1990

) *Glycine max.*

%5.92

(1998)

( )	%7.34	%5.94	%23.32	%38.09
-----	-------	-------	--------	--------

(Soyamilk)

(1998)	(1994	)	%0.05
--------	-------	---	-------

%1.45

%2.73 :

%57.8

( )

%0.072

%0.31

%2.31

Essential amino acids

. Cystine

Methionine

Essential fatty acids

Shurtleff ;1992,Berk; 1977, Karmas Harris )

.(2007,Aoyagi

( ) B12 ( ) B2 ( ) B1

. (2008,Zeald com ; 2002,McAnulty)

Beany flavor

(1981) Ashraf

(1981 Rackis ; 1971 Cowan Wolf )

(1984) Young

Positive Nitrogen Balance

Torun)

%92 62

Protein Efficiency Ratio

Digestibility

.(1981

%95

(1984)

Young

Lactose Intolerance ( )

Lactase

Albrecht

. (2009 Rampolla ; 2008 ; 2007 Carper)

(1999)

%23

%25.3

.(2007 Santos Oliviera ; 1987 )

( )

( )

( )

(1981, Carroll)

Albrecht

Soy Isoflavones

Estrogen

(2009) Wood Messina (1999)

Menopause

(1997) Liu

(2000) Lemon .(1999 , Albrecht)

Eczema

Phospholipids

Phosphatidyl serine

Phosphatidyl Choline

(2000) Lemon .( )

Bone density

( ) (1997,Anthony) %4.6 %3.9 (90 55.6) %3.2 %0.7  
 (2000 ; 2000 ;1992 ) (1982)  
 (1994)  
 (2007) Cotton ( )  
 ( )  
 ( )  
 - %72  
 Soya bean 100 Soya milk William  
 12 %0.05 Braun  
 Slurry  
 40  
 °5-3  
 (2007 Bluehorizon ; 1998 )  
 -:  
 ( ) %100 + %0  
 %75 + %25  
 %50 + %50  
 %25 + %75  
 %0 + %100  
 -:  
 28 ( ) 100 ( ) 72  
 0.5 ( ) 0.2 ( ) 1.8 ( )  
 (36) 79 1.2 36 ( )

Conventional Method  
(1975) Kansas State University ,Department of Food and Nutrition

20 300  
35 °177  
Department of Standing Height  
(1975) Kansas State University , Food and Nutrition  
2

. Standing Height  
Kansas State University , Department of Food and  
(1975)Nutrition

35  
Completely Randomized Design  
(C.R.D)

(L.S.D)  
: 1980 ) (0.05)  
( 2001 SAS

( ) (1)  
(1) (1) . (1)  
%75 25 ( ) %0  
% 75 25 (3.0, 3.4 , 3.2 )  
%0  
2.8 3.6 %100 50  
%50  
( ) %0  
( ) Foam  
(2009 Viva ; 2007 Monitor)



(1994 ) (1992 )  
 .(2000 , ; 1987 , )

%50  
 . (6.0)

**Chocolate Cake**

. 2

7-1	7-1	7-1	7-1	7-1	
a 5.5	a 5.8	a 5.1	a 6.1	a 5.1	%0
a 5.8	a 6.0	a 5.4	a 6.0	a 5.9	%25
a 6.0	a 6.3	a 5.7	a 5.8	b 6.3	%50
a 5.2	a 5.5	a 4.8	a 5.4	a 5.1	%75
b 4.1	a 4.3	a 4.0	b 4.0	a 4.2	%100
1.0	1.9	0.8	1.7	1.1	(0.05) L.S.D

\*

\*\*

. (0.05)

%50 25

. 1987.

.19-15 :

.1994.

. 1982.

. 1980.

. 1992.

( )

.2008.

. 98-82:93

- . 1992 .  
.73-67 :3  
.1998.  
. 116-107 :9 2  
. 1987 .  
.2000 .  
. 1990 .  
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## **THE EFFECT OF USING THE SOYAMILK (LIQUID) ON THE QUALITATIVE PROPERTIES FOR CHOCOLATE CAKE .**

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### **ABSTRACT**

The purpus of this study was to investigate the effect of used Soyamilk (liquid) on increased of chocolate cake and of sensory properties if it used in different proportion , when used instead of cow s milk .

The result have been showed that the treatment of 50% soyamilk increased the cake 3.6 cm. Comparing with the treatment 0% soyamilk , that had been increased the cake 3.2 cm. Whereas the sensory evaluation , that the best treatment 50% soyamilk then treatment 25% soyamilk in properties of general acceptance , it was got (6.0) degree and (5.5) degree respectively comparing of the treatment 0% soyamilk it was get (5.5) degree . In general ,that treatment 25 and 50% soyamilk , it got the best of sensory properties.