Abstract

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Value-added snacks products processed from dates molasses and black honey

In recent years, many diseases among children have been increased as a result of feeding on some of the poorer manufacturing and nutritional products of snacks. The aim of this study is to produce healthy and high value nutritional products. In this study three types of date molasses were used (Dabas dates El-Waha Libya - Dabas dates Al-Tahhan Egypt - Dabas dates National Saudi) and two types of black honey (Albawadi - El- Rashidi) with high content of minerals elements, especially the iron component available in the Egyptian market as products by-products of dates and the sugar industry from cane sugar at appropriate economic prices for the production of the product of snacks most commonly used among children and young people, the largest category in terms of the spread of iron deficiency anemia. Where the raw materials were analyzed chemically to determine the nutritional value. The honey and black honey samples were used in the production of the snacks in the addition of zero, 2.5, 5, 7.5, 10, 12.5 and 15%. The results of the initial sensory evaluation were excluded from the addition ratios 12.5 and 15% The addition of both molasses and honey had a significant role in increasing the ratio of mono and di sugars, protein and ash, where their relative ratio was higher in the sample of snacks produced from date molasses. The order of samples was based on the results of the sensory evaluation which was done using sensory evaluation by specialized arbitrators of the elderly and arbitrators of children for the consumption of this product (such as snacks Dabas dates Al-Tahhan Egypt then snacks Dabas dates National Saudi and then snacks Dabas dates El-Waha Libya respectively and then the control sample and there were significant differences between the snacks made from date molasses and the snacks made from black honey. For the samples of the snacks produced using black honey, the results in sensory evaluation were lower in the sensory quality of the date molasses snacks when the ratio of the addition. A 7.5% dates molasses and black honey sample were the best added ratio. The physical properties measurement were done, such as density, the expansion rate, grain index, WSI and WAI, the results showed that the adding rate of date molasses and black honey was improvman the physical properties of the snacks. The microbiology safety study of samples snack prepared by adding date molasses and black honey. All samples were microbiologically safe. The rheological properties of the snacks samples were measured by using (Instron universal testing machine model 4301 measurement system) for measuring textures, all texture parameters were improved and increased constants textures by add date molasses and black honey and was at the same time economical cost and therefore can be produced for domestic use to improve public health as well as can be exported abroad.