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A novel technology for production of a new stable product of treacle and tahini mixture with acceptable organoleptic properties

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Statement of the Problem: Treacle and tahini are well-known traditional foods in Egypt. Treacle (black honey) is prepared from sugar cane juice. Treacle is a rich source of iron (6%) prescribed for anemia patients. Due to its high sugar content, treacle tends to solidify over time. Sesame seeds provide high energy, prevent ageing, possess antioxidative and anticancer actions. The seeds are used for the production of sesame oil and paste. Tahini is the paste obtained from sesame seeds for use as an ingredient in Middle Eastern foods rich in vitamins prepared by milling de-hulled and roasted sesame seeds without any additive. In East Asia, sesame paste is a major condiment used in different forms ranging from toppings to dishes. Sesame oil comprises > 50% of Tahini. Oil separation from Tahini during storage is a common problem leading to a tough and unsmooth

texture. This results in reduced marketability of the product.

Methodology: Mixture of treacle and tahini is a favorable traditional dish prepared directly at home before use to avoid separation of the two ingredients. In this patent we mixed selected ratio(s) of the ingredients, exposed the mixture to 50-80 °C, homogenization at high pressure of 50-100vbar using single or two stage homogenizer and packaged it while hot in suitable containers, preferably glass containers. Findings: we developed a highly stable product from treacle and tahini mixture with smooth, homogenous texture and acceptable organoleptic properties. Conclusion & Significance: The method can be easily applied on industrial scale. The product possesses long shelf life up to 6 months.

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