

## First Symposium on Date Palm

### USE OF DATES IN PICKLE MAKING

#### 1- POSSIBILITY OF PICKLING DATE IN THE KIMRI STAGE

H.K.H. ALOGIDI, G.A.H El-Baradie and M.Abdel Massih

Agriculture and Water Resources Research Center, Department of date  
Research, Baghdad, Iraq

#### ABSTRACT

Possibility of pickling zahidi date in the kimri stage was investigated. Factors affecting product quality from the point of full, segmented fruits, kind in pickling solution ( NaCl (15%) NaCl(15%) + 2% acetic acid, and NaCl (15%) + green pepper ), and pickling period were studied. Results of Chemical Composition of pickled kimri indicated a decrease in the content of moisture, tannins total sugars, PH. And increase in salt and total acidity at the end of the pickling period.

A satisfactory product was obtained after 6 weeks of pickling kimri treated with NaCl (15%) + 2% acetic acid.

Date Palm J.  
Published 1986

---

### THE PHENOLIC COMPOUNDS OF FOUR DATE CULTIVARS DURING MATURITY STAGES

H.K. ALOGIDI

H.H MUTLAK

Agriculture & Water Resources Research Centre, Baghdad, Iraq

#### ABSTRACT

Four Iraqi date cultivars, namely, zahdi, Sayer, Kistawi, and Shukkar, were used to investigate their chemical constituents (TSS, water content, total soluble phenolic compounds and soluble & insoluble tannins ) at different stages of maturity ( Kimri, Khalal, rutab and tamar ) . Zahdi dates showed a higher percentage of total soluble phenolic compounds and soluble tannin in the Kimri stage than Khistawi, Sayer and Shukkar . These compounds decreased as the fruits advanced to maturity, whereas the insoluble tannin increased. The soluble tannin completely disappeared from Shukkar in the tamer stage.

Date Palm J. 5 (2): 1987

## **PRODUCTION CARBONATED BEVERAGE USING DATE JUICE**

### **2- EFFECT OF GELATIN, TANNIN AND PH ON CLARIFICATION OF DATE JUICE**

**H.K AL OGIDI , S.M. AL JANABI & I.M. AL-SHAKHLI**

Department of Date & Palm, Agriculture & Water Resources Centre, Council of Scientific Research, P.O. Box 2416 Baghdad- Iraq

This study involved the addition of gelatin and tannin in order to precipitate the colloidal materials which cause the turbidity of date juice . Different amounts of gelatin at Ph 3.0 used, best clarification was obtained when 0.4 Cm<sup>3</sup> of gelatin was added to 10 Cm<sup>3</sup> date juice Bx<sup>o</sup> 10 , 15 Carbonated beverage was prepared from date juice Bx 10 after the addition of sucrose, coloring and flavoring material, and CO<sub>2</sub>.

**Date palm J4 (2) 1986**

---

## **PRODUCTION OF SOFT DRINKS USING DATE LIQUID SUGER**

**H.K.H AL-OGIDI, S.M RASHEED, H.H MUTLUK & I.M KHALEEL**

Agriculture & Water Resources Research Center, Fudhaliya, Iraq

### **ABSTRACT**

This study aims at using the date liquid sugar instead of crystalline sucrose to produce soft drink.

The results declare the possibility of producing a diluted soft drink by mixing natural orange juice and date liquid sugar while maintaining the PH at 2.75 as well as the concentration at 13<sup>o</sup> Bx. The concentrated juice was produced from date liquid sugar and orange flavor and colour with PH 2.5 and concentration of 63<sup>o</sup> Bx.

The two products could be stored for 6 months at the temperatures of 5<sup>o</sup> and 28<sup>o</sup> C with no effect on the chemical, Physical and organolept properties

**Date palm J 5 (1) 1987**

---

## **DATE CARAMEL PRODUCT**

**H.H MUTLAK, H.K.H AL-OGIDI and E.A. RAZAQ**

Date & Palm Dept., Agriculture & Water Resources Centre

### **ABSTRACT.**

The present study was undertaken in attempt to use date in a caramel product. Of the various tested ingredients, the recommended combination was 50% date, 10% skim milk, 10% fat, 9% table sugar, 6% starch and 15%