



RESEARCH PAPER

Development and shelf-life study of date-based product (Date spread)

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Abstract : The date palm (*Phoenix dactylifera* L.) has been known for as long as recorded history. The dates are vary in shape, size, weight and also in organoleptic, physical and chemical characteristics-based regions of its origin. The date palm has provided food to inhabitants of the hot dry regions of the world. The leading date producing countries are Iran, Egypt, Saudi Arabia, Pakistan, Iraq, Algeria, U.A.E, Sudan, Oman, Libya, Tunisia, China, Morocco, India etc. However, India imports a huge quantity of dates. Dates are one of the few foods having high potassium content and at a certain stage of development, have low sucrose content due to conversion of sucrose to fructose and glucose by the enzymatic action of invertase. Dates are rich in minerals and vitamins that help to enhance immunity. This study was carried out to investigate the possibility of producing date based spread and to evaluate the physico-chemical, nutritional and sensory properties. The shelf-life of the date spread was observed to be more than 12 months at room temperature.

Key Words : Shelf-life study, Date-based product

View Point Article : Khan, W.A., Bhosale, V. A. and Murumkar, C.V. (2022). Development and shelf-life study of date-based product (Date spread). *Internat. J. agric. Sci.*, 18 (2) : 691-695, DOI:10.15740/HAS/IJAS/18.2/691-695. Copyright@ 2022: Hind Agri-Horticultural Society.

Article History : Received : 30.03.2022; Revised : 12.04.2022; Accepted : 14.05.2022

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