

## Valorization of Low Value Dates as a Commodity for Nutritional and Natural Products.

Elbar Djenette<sup>1</sup>, Rekis Abdelkrim<sup>1</sup>, Elbar Chaima Yasamine.<sup>2</sup>

<sup>1</sup>Centre de Recherche Scientifique et Technique sur les Régions Arides - CRSTRA – Biskra- ALGERIA

<sup>2</sup>University Of Biskra-Algeria

### Abstract

This work focuses on the development of nutritionally balanced treats, covering the energy needs of the human body. The food formulation is based on local products from phoeniculture which are Algerian dates of low commodity value. where these common dates are in most date-producing countries thrown away or partially incorporated into animal feed, their use in human food remains very little explored outside of a few traditional applications. With many food technology processes meeting global food and nutritional standards that make this product possible. Where this product can enter the food markets through its open door as an alternative product to some sweets that are contain chemical ingredients such as adjuvants and colorings, which are considered carcinogenic foods. Concerns the preparation of treats based on dry date flour whatever the variety. Given its richness in sugar, which can replace marketed white sugar (icing or crystallized) and their valorization could represent strong added value on the socio-economic impact. For these reasons, the incorporation of this date flour into a food formulation which is candy. The high sugar content of the powder, notably fructose, makes it an excellent partial or total substitute for the sugar usually added in the food industry to which the negative effects are attributed. The good exploitation of the excessively high energy of this date flour is closely linked to the supplementation and the nutritional balance by three sources. The first is the supplementation with sesame seeds where sesame has antioxidant properties and is rich in several micronutrients that appear to have interesting effects on human health, the second is made with sunflower oil and lemon zest to adjust the taste of this candy. This integration will be evaluated by physicochemical, microbiological and sensory analyzes in order to verify its effect on the properties of the formation developed. Finally, these date candies are intended for everyone, and should be a good snack for children.

**Key Words:** Dry Dates, Dats Flour, Candy Dates, Physicochemical Analyses, Microbiological Analyzes.

