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

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I. Abstract body

Treacle and tahini are well-known traditional food products in Egypt. Treacle (black honey)[1] is prepared by direct heat evaporation and concentration of sugar cane juice[2,3]. Treacle is prescribed for anemia patients as a source of iron (approximately 6%) [3]. Due to its high sugar content, treacle solidifies over time because of sugar crystallization. Sesame seeds are the oldest condiments known to man that provides high energy and prevents ageing[4]. It possesses antioxidative, anticancer, and anti-immunoregulatory actions. The seeds are used for the production of sesame oil and paste (tahini). Tahini is used as an ingredient in Middle Eastern foods[5], made by milling de-hulled and roasted sesame seeds without any additive[6]. Tahini is a natural gluten-free product rich in vitamins, proteins and minerals with a smooth texture. Sesame oil comprises >50% of Tahini. Oil separation from Tahini during storage is a common problem leading to the formation of an unsmooth texture[6]. This reduces marketability of the product. Mixture of treacle and tahini is a favorable dish prepared directly before use to avoid separation of the two ingredients. In this patent, we developed a product of high stability from treacle and tahini mixture with smooth homogenous body, texture and acceptable organoleptic properties. The method can be easily applied on industrial scale. The method includes mixing selected ratio(s) of the ingredients, exposing the mixture to 50-80 ℃, homogenization at high pressure of 50-100vbar
using single or two stage homogenizer and packaging while hot in glass containers. The product possesses long shelf life up to 6 months.

III. Images



II. References:

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IV.Biography

Magdy got his PhD from Faculty of Agriculture, AinShams university and currently resides as an **emeritus professor** at National Research Center, Egypt. He was the **head of Food Industries and Nutrition Research Division** at NRC**.** He was the PI of 4 projects and also the chairman of 3 international conferences. He published more than 50 papers in reputable journals and one **patent**. He signed many protocols of cooperation, consulting and agreements with industrial district. He was honored the "**Unilever Mashreq**" **award** in 2013 and "**Unilever Mashreq**" **recognition** for the best research paper in 2014.

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