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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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Treacle and tahini are well-known traditional food products in Egypt. Treacle (black honey) is prepared by direct heat evaporation and concentration of sugar cane juice. Treacle is prescribed for anemia patients as a source of iron (approximately 6%). Due to its high sugar content, treacle solidifies

over time because of sugar crystallization. Sesame seeds are the oldest condiment known to man that provides high energy and prevents ageing. It possesses antioxidative, anticancer and anti-immunoregulatory actions. The seeds are used for the production of sesame oil and paste (tahini).

Biography

Magdy M El-Sayed obtained 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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