PROCESSING AND EVALUATION OF A DATE JUICE-MILK DRINK

By

A.K. YOUSIF*, A.S. ALGHAMDI**, A. HAMAD** AND A.I. MUSTAFA**

* Dept. of Nutrition and Food Tech., Fac. Agric., Jordan Univ., Amman, Jordan
** KFU, Faculty of Agriculture and Food Sci., P.O. Box 400, Hofuf, Saudi Arabia
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SUMMARY

The optimum ratio of date juice to cow milk for the production of a date juice-milk drink was found to be 60/40 and the proper pH was 6.6. Ruscel dates produced a drink which was mostly accepted organoleptically. Storage at room temperature (23±5°C) for 16 weeks caused an increase in darkening (pigment concentration) of the date drink and decreased its sugar content. The date drink was acceptable and evaluated as good at the end of the storage duration.

Key words: Date-juice, Milk drink, Colour

INTRODUCTION

In the last few years, the annual production of date crop has been markedly increased in many date producing countries. On the other hand, a small production of the produced dates was processed. As a result, substantial quantities of this important crop which could not be marketed were lost due to pest infestation (Asan, 1993).

Under the hot climatic conditions of many date producing countries, there is a good market for refreshing drinks. The combination of date juice and milk makes a refreshing and nutritious beverage.

Through the years, the curdling of milk when mixing with fruit juice, has prevented the use of natural fruit juices for flavouring milk. In order to overcome this difficulty, stabilizers have to be added or acidic pH values close to the isoelectric point of milk proteins should be avoided. Shenkenberg et al. (1971) studied the possibility of manufacturing a milk orange juice beverage. Leuck and Rudd (1972) evaluated a range of stabilizers for use in citrus