

Investigation and study of fiber extraction in date kernel

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ABSTRACT:

Dietary fibers have very beneficial nutritional properties that have been recognized as one of the main components of functional foods for many years. Date kernel is also a rich source of dietary fiber is disposed as waste or used for livestock after date processing in factories of syrup, date paste, date chips, or dates without a nucleus. In this research, the extraction of date fiber was investigated. For this purpose, the fiber was extracted from the nucleus of Rabi dates. According to the results obtained from fiber extraction, the best method for extracting date fiber is the enzymatic method at 90°C relative to the chemical and enzymatic method at 60° C. There was no significant difference between pH 6 and 8 in terms of extracted fiber amount.

Keywords:

Fiber, date kernel, extraction, Rabi Date.