Isameldin B Hashim et al., Agrotechnology 2017, 6:3 (Suppl)
DOI: 10.4172/2168-9881-C1-024

Sensory flavor profiles and aromatic volatiles of six Emirati date palm fruits at three ripening stages

Isameldin B Hashim, Zain Najjar, Aysha O Abdulla and **Hassan M Hassan**
United Arab Emirates University, UAE

Date palm (*Phoenix dactylifera L.*) is the main fruit tree in the United Arab Emirates (UAE). Date fruit is consumed at different ripening stages. The aim of the study was to investigate the effect of date variety and ripening stage on sensory flavor profile and aromatic volatiles of Emirati date fruit. Six UAE date varieties (Barhi, Khalas, Ayashi, Nabtat Seif, Sakary M, and Sakary S) at three repining stages (besser, rutab and tamr) were studied. Dates quality varies according to the variety and ripening stage. For all the date varieties, glucose and fructose content increased with ripening and sucrose decreased except for Sakary S. Moisture content decreased with ripening. All the tested date varieties had similar sensory flavor profiles at the same ripening stage. 164 aromatic volatile compounds were identified mainly alcohols, esters, aldehydes and ketones. The type, number and evolution of the aromatic compounds differed depending on date variety and ripening stage. Results of the study provided the first comprehensive flavor profiles and aromatic volatiles of Emirati date fruits varieties.

Biography

Isameldin B Hashim has a PhD in Food Science from The University of Georgia, USA and MSc in Food Science from Alabama A&M University, USA. He is the Chair of Food Science Department at UAEU. He has published more than 50 papers in reputed scientific journals and presented in many national and international conferences, symposiums, seminars and workshops. His biography was published in Marquis *Who'sWho* in the World, 2011 (28th Edition), USA.

ihashim@uaeu.ac.ae

Notes: