

Chemical and technological studies on some fruits and other nutritional raw materials characterized of north sinai

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SUMMARY AND CONCLUSION Two varieties of peach cultivated in North Sinai mainly freestone and clingstone as the latter is juicy and both depends partly on rain for irrigation. Beside the aforementioned peach, tomato in addition to sage and thyme which is characterized in North Sinai region. Mainly we dehydrated peach and tomato to sheets and slices, while thyme and sage were dehydrated as leaves. Sheets, slices and all samples were stored and evaluated chemically periodically. We can summarize the values. from the nutritional point of view and during storage for exportation as follows.

1. Peach products
1. Sugars raised 4 times of fresh fruit keeping value up to 12 months storage in dehydrated sheets and slices.
2. Drying of peach lower its contents of protein.
3. Drying of peach showed higher values in samples dried as sheets of freestone hence clingstone showed lower protein contents.
4. Vitamin C was concentrated in dried peach products.
5. According to soil and environments Sinai peach have noticeable amounts of potassium and free of heavy metals.
6. Minerals in peach products satisfy human requirements exceeding WHO limits as a new products in the Egyptian market.
7. Sheets of peach were preferred and accepted by children and adults in hospitals of Al-Azhar University, Faculty of Medicine.
8. Tomato products
8. Tomato sheets and slices satisfy the home use instead of concentrates and was very important in saving loss and reducing prices.
9. Tomato products "sheets and slices" saved 70% of the deteriorated products.
10. Transportation and storing were less expense for such important commodities.
11. Nutrients in both sheets and of both peach and tomato were kept at reasonable level after long time storage at room temperature.
12. Such simple technology of dehydration could help for youth as a limited and non expensive product which gave profits more than 100%.
13. Lycopene in tomato product; was kept as antioxidants components in a simple product of processed commodity using clean energy of no wastes.
3. Medicinal herbs
14. Herbs useful as drinks and good source for curing some common asthma, driving phlegmy matter from thorax appeared as dried matter for warms, killing lice.
15. Dehydrated thyme showed strengthening the memory as tea.
16. Finally, for the first once and slices of both peach and tomato appeared at pilot scale for consumption in addition to dehydrated thyme and sage herbs to be used as drinks giving medical importance.
17. Such products did not need refrigeration for storage in addition to its light weight.
18. New cheap technology had been created for graduates and youth for nice investigation.

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