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obtained reveals an antioxidant activity of about 52%.

first fruit powder then tablets. In order to formulate biologic vinegar and to optimize the traditional process as has traditionally applied in Algerian Sahara, the dates have been submitted to the spontaneous double fermentation: alcoholic and acetic. Using oxygenation during 4 h after 14 days of anaerobic fermentation, the acetic acid content reaches a value above 7 g/100 mL (in the Mech-Degla case). The swelling power (more than 50% in relation to the initial fruit=s weight) of Mech-Degla dates immerged in citrus juices as well as the brix degree variation in liquid phase (on average 25%) were also analyzed. Results indicate also the possibility to produce the dates in their auto induced syrup. In addition, the water-alcohol extract

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