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Development and Quality Assessment of Date Chocolate Products

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Abstract: Date chocolate products were produced by processing cocoa bean in powder (fermentation, milling, alkalization, press cake to cocoa butter, grinding, cocoa powder) and Date fruit into date powder (cleaning, sorting, drying, milling). The powders (Cocoa and Date) were used in the formulation of four different sample chocolate mixes. The chemical analysis of the Date chocolates showed that sample A had the highest pH value, this was followed by sample B, while sample C had the lowest. Sample B had high moisture content, with sample D having the highest. The four samples contained trace amount of fat; the carbohydrate contents of the samples were highest in sample B having the highest, while the protein contents were a bit close with sample C having the highest. Microbiological analysis showed the mesophilic aerobic bacterial count and the yeast and mould count are within the range of the standard. The evaluation showed that samples A and B significantly differed ( $p < 0.05$ ) in taste, while samples A and D differed in texture significantly ( $p < 0.05$ ). There was no significant difference ( $p < 0.05$ ) in flavor, color, firmness and overall acceptability for the 4 samples. The addition of Date-palm in chocolate production improved the taste and flavor of the product. Date palm with or without sugar produces chocolate with a different texture and

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DOI: [10.3923/ajft.2010.324.330](https://doi.org/10.3923/ajft.2010.324.330)URL: <http://scialert.net/abstract/?doi=ajft.2010.324.330>**COMMENT ON THIS PAPER**Full Name: E-mail: Comments: 

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