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Czech J. Food Sci.

**Omar S.S., Abdullah
Z.A., Humeid M.A.,**

Optimal composition and heat processing requirements for canning of eggplant dip (Motabbal Al-bathinjan)

Czech J. Food Sci., 30 (2012): 35-44

Twenty formulas of eggplant dip, motabbal al-bathinjan in Arabic (MB), using different percentages of grilled eggplant, tahina (sesame pulp), and yogurt with constant levels of salt and citric acid were prepared and evaluated for the overall acceptability. The formula composed of 84.2% pulp of peeled grilled eggplant and 14% tahina without the addition of yogurt was found the most acceptable. The cold point of the canned MB was found to be in the geometric centre of the can. Canning of MB was conducted using three time/temperature combinations at the centre (80° C/5 min, 85° C/4 min, and 90° C/3 min). It was

found that all heat processes applied resulted in a commercially sterile canned MB with a high sensorial quality, as evidenced by the results of microbiological examinations, incubation tests, and sensory evaluation. Based on *Bacillus coagulans*, that may grow and cause flat sour spoilage of canned MB, the sterilisation value (F) was