

Abstract for Date Processing (Syrup and Powder)

*Ensymm abstract for date processing
(syrup and powder production) line*



INTRODUCTION

Dates have been cultivated since ancient times and thrive under rigorous climate conditions of the sub-tropical desert. Date processing enjoys a high economic importance due to its nutritive values and are therefore consumed in large quantities in all parts of the world. The Middle East region produces the best quality of dates. There is a very good scope to set up a facility for processing and packing of dates at a suitable location. The processing technology has improved during the last years enabling the process to be performed as hygienically as possible. This technology has made it possible to produce a marketable product which can easily be handled, transported, stored and packed in attractive packaging before sale.

Date Syrup Production

Date syrup production belongs to the ensymm program:

Make profit from waste

Date syrup might be considered as one of the most innovative and attractive by-products in date processing. Especially the Middle East and North African countries, according to their food habits, make use of the product as a substitute for honey or other similar sweeteners as well as in confectionery and drinks. Date processing requires a specific technology in order to fulfill certain quality specifications.

Our approach of transforming either fresh or dried dates into syrup is presented in this brochure.

Market Potential

A date processing and packing unit can be set up in rural areas where intensive date palm cultivation exists. The labor is cheap and available in the season. With more and more awareness about health, numerous people have started consuming dates regularly. Apart from direct consumption, they are also used to make other preparations and some sweet finished products are made from them. The market is confined mainly to urban and semi-urban areas but it is growing quite rapidly. There is not much competition in this line and proper selling network, adequate publicity and consistency in quality shall be the important aspects.

DATE SYRUP PRODUCTION

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Sorting

The incoming fresh or dried dates are inspected and sorted on our belt sorting line.



Soaking

The soaking tanks are equipped with a stirrer and outfeed screw. The sugar contained in the dates is transferred to the hot water.



Creaming

Depending on the required capacity, the de-soaked dates are sent either to our destoning machine SUPERCREAMER or JUMBOCREAMER, guaranteeing a clean separation of stones from pulp and syrup.



Refining

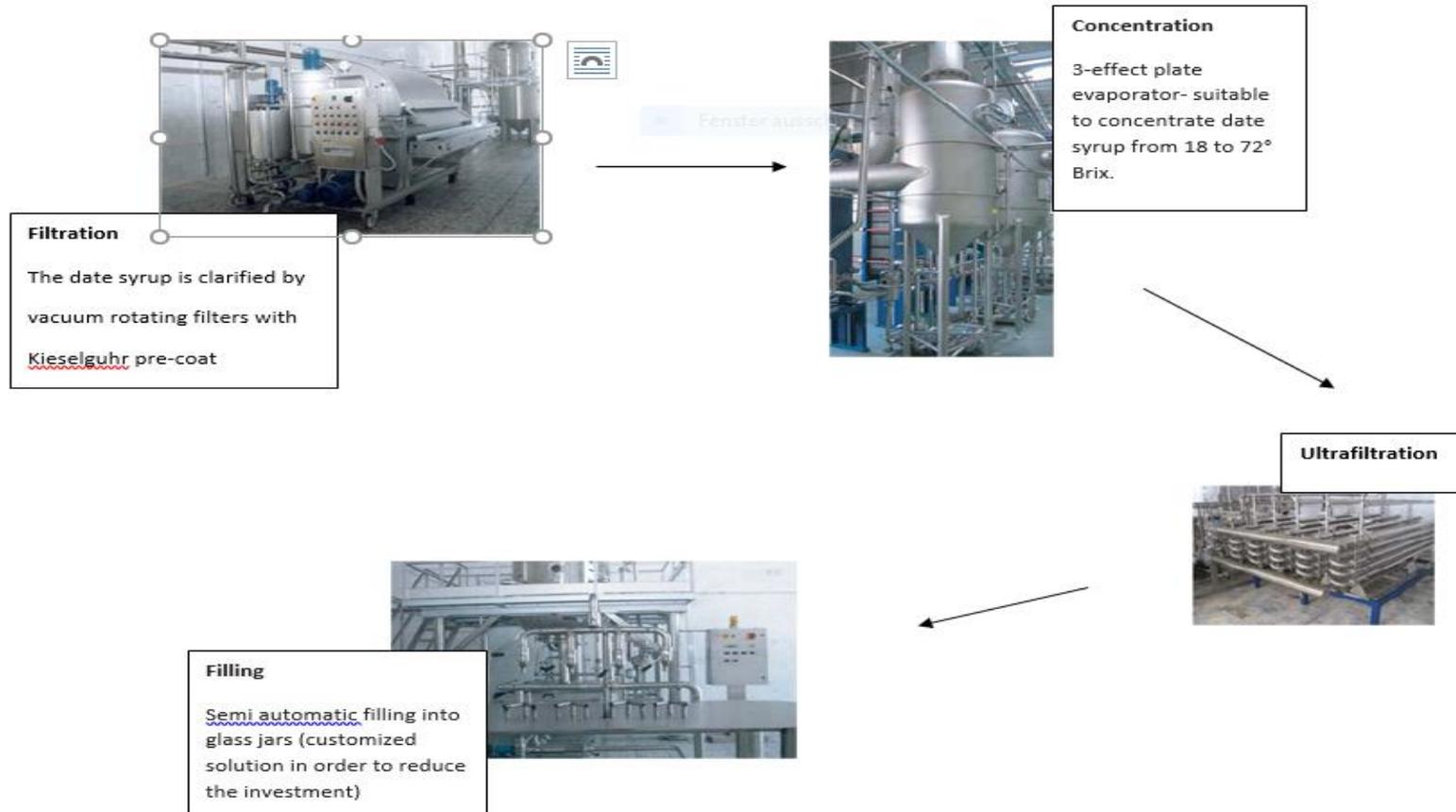
For example with a double refiner



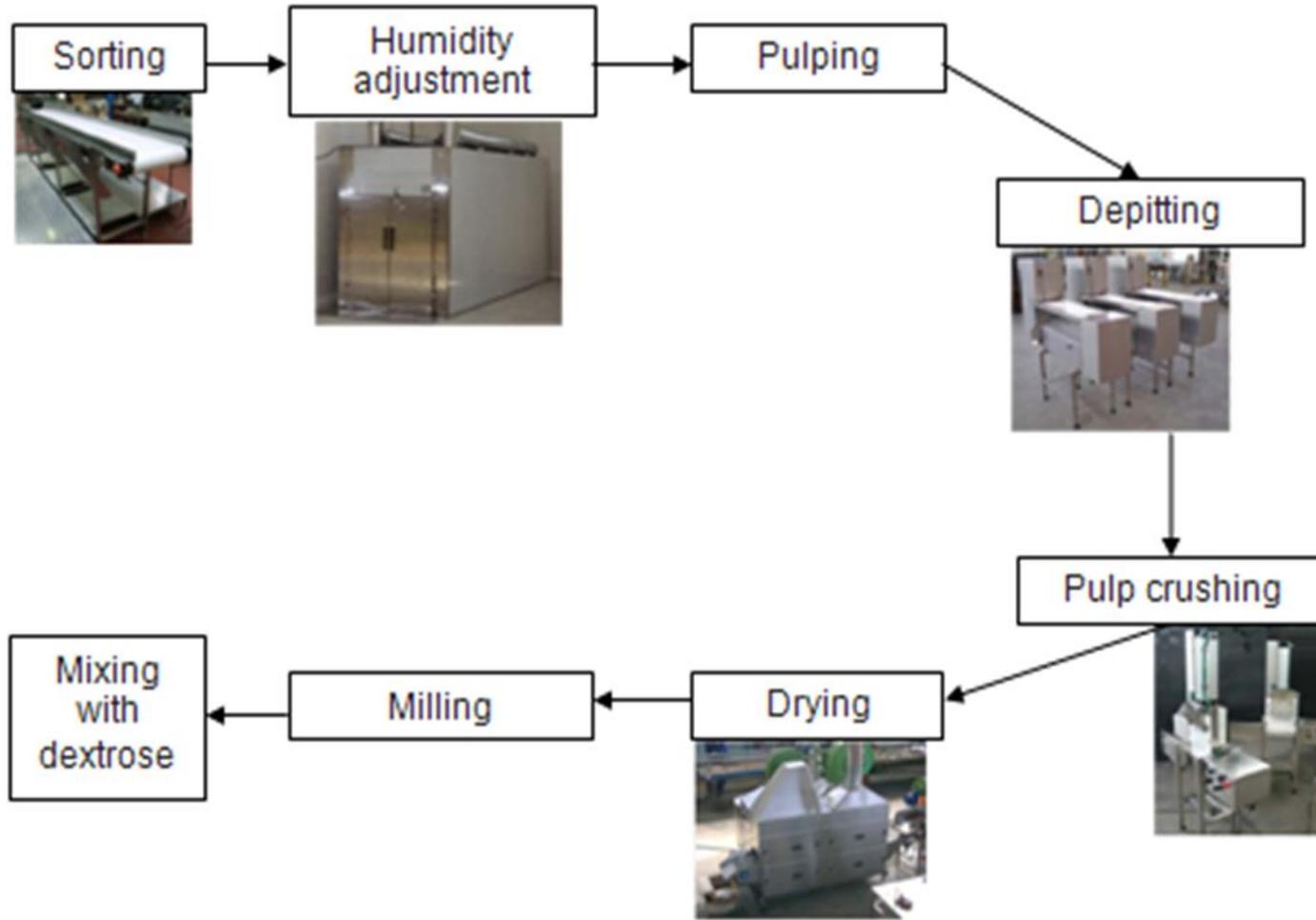
Pasteurization

Before the product is filtered, we pasteurize it in our plate heat exchanger. It is manufactured in several sizes and executions and can be mounted completely on skid.

DATE SYRUP PRODUCTION



DATE POWDER PRODUCTION



ensymm is a German based premier project consulting company for Life Sciences, serving biotech companies, pharmaceutical industry and food ingredient companies. We provide clients with a variety of business and technology consulting services as well as with specialized teams in various areas of our competence.



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