

**PHYSICOCHEMICAL PROPERTIES AND ACCEPTABILITY
STUDY OF HONEY STICK MIXED WITH DATE PASTE,
DRIED FRUITS, AND NUTS**

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Honey stick has been popular among Malaysians due to its fast nutritious meal. In this study, evaluation of physicochemical properties and acceptability study of honey stick were conducted. The aim of the present study was to develop some formulations of honey stick by using two different types of honey (Acasia and commercialized brand honey). Eight formulations named HS1, HS2, HS3, HS4, HS5, HS6, HS7 and HS8 were formulated with different percentages of date paste and almonds in ratio of 10:60, 30:40, 50:20 and 70:0. Honey, raisins and *Nigella sativa* were added with the same percentage for each formulation. Honey stick produced was then being analyzed for texture, water activity, proximate analysis and sensory evaluation. Several physical properties of honey; pH and sugar content were also analyzed. In this study, the highest mean of pH (acasia honey), sugar analysis (fructose in acasia honey), water activity (HS7) and hardness (HS1) of honey stick were 3.82 ± 0.02 , 0.37 ± 0.04 , 0.73 ± 0.07 and 75.77 ± 54.50 respectively. It was observed that there is a significant difference in appearance and color attribute of honey stick. From acceptability study, it was found that the honey stick made with acasia honey, 30% date paste and 40% almond has the highest score among consumer acceptance, 4.84 ± 1.50 . From the result of the study, this formulation will improve the physicochemical properties of honey stick.

Keywords: honey stick, date paste, acasia honey, physicochemical properties

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