**Production of vinegars and syrups from Dates, Cactus and Apples using liquid fermentation.**

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Morocco search to develop Food industry through various programs (Moroccan Green Plan, National Initiative for Human Development, Emergence Plan. etc). It remains one of the most major producers of fruit and vegetables countries (1.8 to 3 million tons, APEFEL 2012). The factual and numerical analysis of Moroccan fruit production showed that more than 30% of fruit production is lost during post harvest. The biochemical characterization of these local products (Dates, Cactus and Apples) reveals a rich composition of sugars and minerals needed for the growth of contamination microorganisms at the site of production. The objective of this study is to valorize post harvest fruit using biotechnological processes through the selection of endogenous and endemic microbial strains to prepare syrups, vinegars and starters for industrial use. Twenty-two samples (fruits, traditional alcohols and vinegars) from different regions of Morocco were used as substrates for isolation of bacteria and yeasts. Microbial isolates were there subjected to a biochemical, metabolic and molecular study for the identification and characterization. This study showed that six strains have an important properties related to their use for the industrial production of vinegar. Vacuum concentration of date’s jus gives fruit syrup respecting national and international standards of 5-hydromethyl Furfural.

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