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APPENDIX I

SUNNAH FRUITS

Figure a

A date palm



Figure b

Dates (*Phoenix dactylifera* L.)

Figure c Photograph of a date fruits one single bunch (a) and on the palm (b).

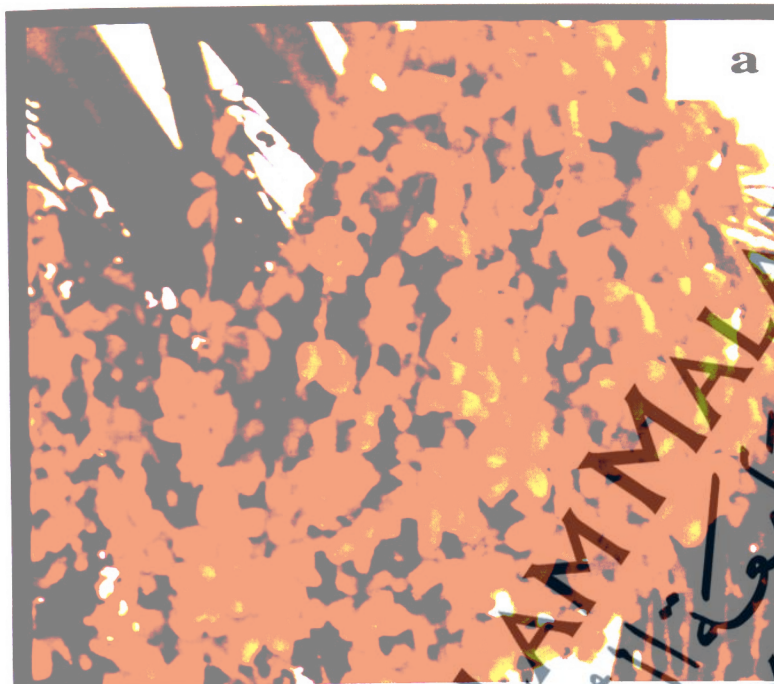
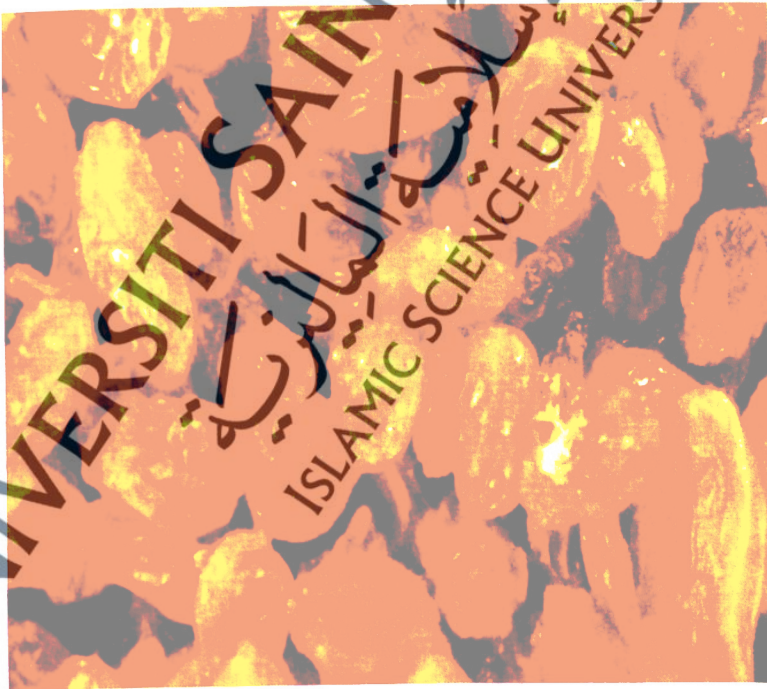


Figure d Figs (*Ficus Carica*)



Figure e Raisins (*Vitis Vinifera*)



APPENDIX II

Hedonic Test Score Sheet

Date:

Sample code:

Instructions: Please rinse your mouth with distilled water every time you have tasted different sample.

Evaluate the coded sample of cereal bars given to you. Please mark the scale that best reflects your attitudes about the product which code matches the code on score sheet.

Thank you.

Appearance	<input type="text" value="1"/>	<input type="text" value="2"/>	<input type="text" value="3"/>	<input type="text" value="4"/>	<input type="text" value="5"/>	<input type="text" value="6"/>	<input type="text" value="7"/>	<input type="text" value="8"/>	<input type="text" value="9"/>
Extremely dislike					Moderate				Extremely like
Colour	<input type="text" value="1"/>	<input type="text" value="2"/>	<input type="text" value="3"/>	<input type="text" value="4"/>	<input type="text" value="5"/>	<input type="text" value="6"/>	<input type="text" value="7"/>	<input type="text" value="8"/>	<input type="text" value="9"/>
Extremely dislike					Moderate				Extremely like
Texture	<input type="text" value="1"/>	<input type="text" value="2"/>	<input type="text" value="3"/>	<input type="text" value="4"/>	<input type="text" value="5"/>	<input type="text" value="6"/>	<input type="text" value="7"/>	<input type="text" value="8"/>	<input type="text" value="9"/>
Extremely dislike					Moderate				Extremely like
Taste	<input type="text" value="1"/>	<input type="text" value="2"/>	<input type="text" value="3"/>	<input type="text" value="4"/>	<input type="text" value="5"/>	<input type="text" value="6"/>	<input type="text" value="7"/>	<input type="text" value="8"/>	<input type="text" value="9"/>
Extremely dislike					Moderate				Extremely like
Overall acceptance	<input type="text" value="1"/>	<input type="text" value="2"/>	<input type="text" value="3"/>	<input type="text" value="4"/>	<input type="text" value="5"/>	<input type="text" value="6"/>	<input type="text" value="7"/>	<input type="text" value="8"/>	<input type="text" value="9"/>
Extremely dislike					Moderate				Extremely like

Comments:
