

Title Osmo-dehydration of fig fruits with five sugars
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Abstract

Fig fruits were subjected to osmotic dehydration by means of five different sugar syrups, in order to check the aptitude of the species to this kind of processing. Osmotic dehydration was carried out at 25°C and at atmospheric pressure on whole fig fruits of the local cultivar Verde. Processing lasted 24 h and the following dehydrating syrups were used: sucrose, glucose, fructose and two commercial hydrolysed corn starch syrups, Frudex 70 and Glicosa. At fixed intervals (0, 1, 2, 3, 6, 12 and 24 h) appropriate determinations were done on fruit pulp, in order to calculate weight loss, water loss, solid gain and normalised solid content. Results obtained with no doubt indicate that whole fig fruits show a low aptitude to be osmo-dehydrated, probably for their morphology and anatomy and for processing conditions used in this trial.