

Title Quality of 'Dottato' dried figs grown in the Cosenza region, Italy. a sensory and physical-chemical approach

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Abstract

The aim of this research was to evaluate some physical-chemical and sensory characteristics of dried figs of Calabria, a southern region of Italy (in the middle of the Mediterranean Sea). This kind of fig is normally called 'Dottato', and it is ideal for processing mainly to obtain dried, candied products and ingredients for pastries, because of the suitability of shape, size and porous skin. This fig traditionally undergoes various drying stages: first, all of the fruits are left to dry on the tree, next they are placed on wooden mats until they reach 30% dry matter. Chemical and physical analysis of traditionally dried figs and industrially packaged (color determination, texture, pH, dry matter, titratable acidity, soluble solids concentration, sugars and organic acids content) were carried out. The results showed a very high quality of 'Dottato' dried fig. The sensory analysis, carried out by quantitative descriptive analysis (QDA), confirmed the quality of this dried fig. In particular, the figs were scored high for uniformity of color, fig flavor, sweetness and smoothness, while they were scored low for graininess.