

Abstract:

The aim of the project P.O.M. B1 – Technological innovations to improve and enhance the Italian dry fig - is to give solutions for obtaining a product, with specific genetic, qualitative and healthy characteristics, able to be commercialized as “Italian Dry Fig”. The project involves five Italian research Institution and the Development Services in Agriculture of the Campania, Calabria and Sardinia regions.

The whole project is organized into six different strictly linked actions. The local varieties and their clones have been listed and characterized in order to select the most suitable ones for a drying process, which should be directly usable, by the farmers at a low cost. The selection has been carried out on the basis of morphological features and varieties and clones fingerprinting with the RAPDs technique. The most useful qualitative and healthy parameters have been monitored at different steps of the drying process in order to guarantee and certificate the final product. Specific and essential requirement of the project is the extension of research results to the Development Services in Agriculture and then, from them to the stakeholders.