

Received : December, 2010; Accepted : January, 2011

## Physico-chemical characteristics of fig fruit (*Ficus carica* L.) cv. DINKAR and its cabinet dried powder

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### ABSTRACT

Fresh fig fruits cv. DINKAR were evaluated for their physical and chemical characteristics. The fresh fig fruits were found to be very rich source of potassium (357 mg/100g), total sugars (16.25 g/100g) and appreciable source of fibre (1.20 g/100g) and therefore fig has great potential for processing. Fig fruits were dried by subjecting them in the form of small shreds in a Cabinet drier at  $60\pm 5^{\circ}\text{C}$  temperature for 20-24 hrs. Finally, powder was obtained by grinding of dried shreds in a mixer/grinder. Fig powder was found to be a rich source dietary of fibre (15.41 g/100g), sugar (61.52 g/100g) and potassium (22 g/100g). The prepared fig powder can be utilized in the various value added products viz., icecream, milk shake, burfi and toffee.

Khapse, A.P. and Satwadhar, P.N. (2011). Physico-chemical characteristics of Fig fruit (*Ficus carica* L.) cv. DINKAR and its cabinet dried powder, *Food Sci. Res. J.*, 2 (1) : 23-25.

**Key words :** Fig powder, Cabinet dryer, Physico-chemical characteristics

### INTRODUCTION

Fig (*Ficus carica* L.) belongs to the family *Moraceae*. The fig is a native of southern Arabia. In India, its commercial production is limited to a few centres in Maharashtra and south India. In Maharashtra, it is cultivated on commercial scale in adjoining areas of Pune and Aurangabad (Anonymous, 2002). As per the annual report of year 2010 given by Department of Agriculture, Maharashtra State the area under cultivation of fig fruits was 300 hectares up to 1990, which further increased to 3443 hectares in 2010. Fig fruit is a combination of fibre and minerals such as calcium, iron, potassium and nutrients that are unequalled in nature. The edible fig as a powerhouse of nutrients and is known since the prehistoric times (Venu *et al.*, 2005). The fig, one of the most important fruit species in the Mediterranean area, bears fruits that are highly perishable, even in refrigerated conditions (Piga *et al.*, 1995) and thus nearly all the world production is preserved in the dried form. Cabinet drying considered being the generic drying method followed for preparation of various food powders.

### MATERIALS AND METHODS

#### Preparation of fig powder:

In fig fruit because of high sugar content (TSS), more period of drying is required. The procedure followed during the cabinet drying of fig fruit is summarized in following flow chart (Fig. 1).

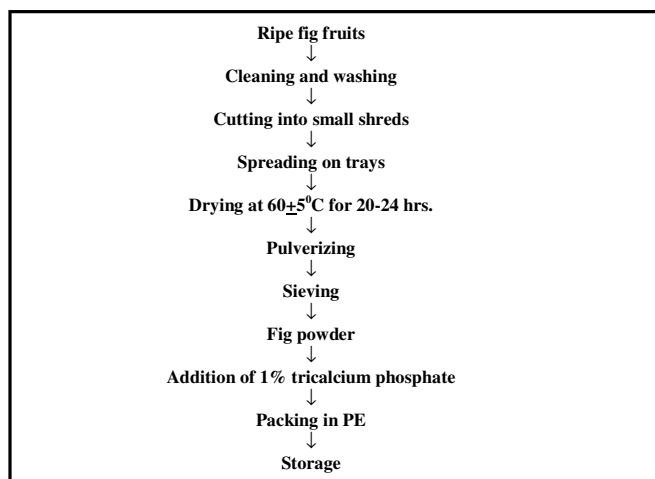


Fig. 1: Flow chart for preparation of fig fruit powder by cabinet drying