

Research Paper :

Effect of different pretreatments of the sensory quality and drying kinetics of fig (*Ficus carica L.*) fruits

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ABSTRACT

In the present investigation attempt has been made to evaluate the effect of different drying pretreatments on the sensory qualities of dried fig fruits and on drying kinetics. Three drying pretreatments *viz.*, Blanching + KMS dip, Blanching + ammonium carbonate dip and ammonium carbonate + KMS dip. The pretreated fig fruits were then dried in convective type cabinet drier at 60 ± 5 °C temperature till the moisture content reduced to 20 per cent predetermined level. It was observed that the fig fruits pretreated with blanching + KMS dip were best in sensorial quality parameters followed by those pretreated with ammonium carbonate + KMS dip. The pretreatments also showed drastic reduction in drying time of fig fruits.

Key words : Fig fruits, Pretreatments, Cabinet drying, Sensory quality