

# Figs Raw material for quality pickles

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## Introduction

#### The fig tree

Native to Midle East (Caria - Turkey, Mesopotamia, Palestina, Egipt), mediteranean area.

Spread out all over the world, where it has found good conditions to grow and develop fruits. (China, Japonia, Australia, America Latina, etc.).

The American horticulturist I. Condit described over 600 fig genotiypes.



The fig tree has a great genetic variability.

- Scientific name: Ficus carica
- Common name: Fig
- Genus: Ficus
- Family: Moraceae









# The figs are consumed as









### **Material and methods**



# **Fig pickles**

Pickling is a preservation method that involves fermentation, which reduces the food's pH and increases its acidity, thereby extending shelf life.



Aspects during sample processing



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#### Results

Nutrient substrate	<b>Microbial quantification</b>	Incubation period (days)	Sample of pickles
			<ufc ml=""></ufc>
MRS	Lactic bacteria	3	3,44 x 10 <sup>4</sup>
HS	Acetic bacteria	3	7,6 x 10 <sup>4</sup>
CCA	E.coli/coliform bacteria	absent	

Legend: MRS = mediu Man - Rogosa - Sharpe; HS = mediu Hestrin-Schramm; UFC = unități formatoare de colonii, g = gram, CCA- Coliforme Chromogener Agar



# Conclusions

These results demonstrate that figs can be used successfully, both from a nutritional and organoleptic standpoint, to make pickles.

It is important to develop different methods and innovative recipes to create new food that promotes the health benefits of figs.