Research Note

FROZEN DICED TANIERS

Taniers of variety Blanca del País were lye peeled as described by Sánchez and Hernández.\(^1\) The lye-peeled taniers were sulfited by being dipped 1 min in a 1% \(K_2S_2O_5\) solution and diced into \(\frac{1}{2}\)-in cubes in an Urchel Dicer Model G. The cubes were sulfited a second time by being dipped for 3 min in the sulfiting solution previously indicated. The cubes retained the original white color of the lye-peeled taniers and no discoloration was observed.

The cubes were packed in regular cardboard containers with vapor moisture proof overwrap, frozen at \(-40\) F (\(-40\) C) in a plate freezer, and stored at \(-10\) F (\(-23.3\) C) until used. The frozen taniers had an \(SO_2\) content of 522 p/m.

Two types of tests were conducted with the frozen cubes to determine possible uses for the product. In one test the cubes were cooked in salt water and served as a vegetable. Tasters were required to rate the product on a 6-point scale for appearance, flavor, off-flavors, texture and overall quality. The results of the test are given in the following tabulation:

<table>
<thead>
<tr>
<th>Attribute measured</th>
<th>Score and descriptive term</th>
</tr>
</thead>
<tbody>
<tr>
<td>Appearance</td>
<td>3.4—Attractive to moderately attractive</td>
</tr>
<tr>
<td>Flavor</td>
<td>3.4—Fair to good</td>
</tr>
<tr>
<td>Overall quality</td>
<td>3.2—Fair to good</td>
</tr>
</tbody>
</table>

Seventy percent of the tasters were not able to detect any off-flavors in the cooked cubes. The texture was found to be typical of boiled taniers.

In a second test a soup was prepared by boiling the frozen cubes for 10 min in a broth prepared with dehydrated chicken broth cubes. Tasters were required to indicate their liking or dislike of the product in a ± 2 rating scale.\(^2\) The average score given was 1.7, which indicates an exceptional acceptance.

These results suggest that frozen diced taniers may find a good market, since they can be used in the preparation of vegetable salads and soups of very good quality.

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