

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% K₂S₂O₅ solution and diced into ½-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 SO₂ 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:

<i>Attribute measured</i>	<i>Score and descriptive term</i>
Appearance	3.4—Attractive to moderately attractive
Flavor	3.4—Fair to good
Overall quality	3.2—Fair to good

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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¹ Sánchez Nieva, F. and Hernández, I., 1977. Lye peeling of taniers, *J. Agri. Univ. P.R.* 61 (3): 345-53.

² Kramer A. and Ditman, L. P., A simplified variables taste panel methods for detecting changes in vegetables treated with pesticides, *Food Technol.* 10 (3) 155-59, 1956.