# The effect of temperature on increasing acceptance capasity and storage life of dried fig

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Iran fig production reaches to 32000 tons annually which mostly is produced in Estahban. More than 20000 tons are dried fig. During different stages of production and storage, fruits are infested by different pests, particularly by Indian Meal Moth *(Plodia interponctuella)*. This infection decreases the quality of stored fig.

To control these infections for increasing the quality and acceptance of fig fruits, this experiment was set up. In this study the effects of heat treatments (45-70°c) for duration of 3-6 hours were examined on the dried stored figs.

The results showed that the heat treatments of 55-60°c for 5-6 hours completely controled the egg, larva and adult stages of pest. No quality reduction was observed due to this treatment.