

WHITE FIGS

(picture workbenches by the CTIFL)

Variety show	Local names	Region of culture	Type and productivity	Period of harvest		Fruits	
				Fruits flowers	Autumn fruits	Aspect	Quality
Marseillaise	Fig of Marseille, Fig of Athens, Testicle of the pope, Blanquette, Blanchette	Provence, the Var, Paris region	Unifère (FA), very productive		At the beginning of September in the end of October,	Small spherical fruit, greenish yellow skin, gilding in maturity, given lustre, pink flesh in reddish, pédoncule lengthened, little marked collar	Excellent, perfumed, sweetened, tender flesh, consummate fraîche, recommended for the transformation (crystallized fruit, jam, dried), amateur's variety
Blanche	White of Argenteuil, White hasty, White of Versailles, Royal, Argentine, big white	Paris region, Centre and the West	Bifère, productivity averages (FF) in good (FA)	July	25 in August on October 25	Yellow, greenish skin, spherical, flattened, voluminous fruit (FF), average (FA)	Flesh of sweet savour, badly supports the transport and the conservation, consumed fresh
Col de Dame noir	Coll de Senyora negra, Colle di signora nera	Roussillon, Provence, rib of Azure	Unifère, very productive		Of September 10 in the first jellies	Means (40 / 50g), pyriforme purple / black, skin thickens, pédoncule runs, lengthened collar, dark red flesh	Very sweet, perfect in any purposes, keep and transport well enough himself
Col de Dame gris ou blanc							Only the colour of the skin changes