

Abstract:

Artichoke (*Cynara scolymus* L.) is a Mediterranean specie. The importance of the artichoke in Navarre is remarkable, because Navarre agriculture cultivates over 1000 has. each year and most of this surface is dedicated to the White of Tudela variety, which is very appreciated because of its high quality. The quality is determined by subjective form, since one is based on the aspect, the colour and the presence or absence of fibbers or thorns. Respect to the artichokes, in conserve, different qualities are distinguished, but within a same quality is the number of fruits that fit in a tin of a certain weight which determines the price. It is to say that the price and therefore the commercial quality are inversely proportional to the size of the artichokes. We have considered the following objectives: a) to replace actual classification method of the artichokes by other based on their textural characteristics, b) to establish a relationship between the puncture test and the values obtained by means of NIRS technology and c) to establish guidelines to complement textural classification with measures of organoleptic qualities characterised by means of NIRS technology. From the collected data we have seen that it is possible to classify the artichokes in function of its textural characteristics, that relationship between the variables of puncture test and coming from the NIRS exists and that test NIRS appears like an alternative of classification of the artichokes.