

Study on the best packaging material and packaging conditions on the rancidity of almond kernels

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Abstract

Almond is an important and valuable nut in the world. One of the problems in the storage of almond kernel is its potential to become rancid during storage. In this project three kinds of almond were selected and after harvesting, they air dried and husked. Then they were packed in different packaging materials under natural conditions and vacuum. After 10 months the almond kernels were unpacked and analyzed for rancidity tests. Results were analyzed by completely randomized design in factorial test. It was shown that there was no significant difference between different treatments (packaging materials and condition of packaging). Results showed that we can store almond kernels in the said packages at room temperature for at least 10 month without any sign of rancidity. Of course, the samples which were packed in the BOPP films at natural conditions (without vacuum) were exposed to attack by pests.