

Title Relation between types of packaging and lipid oxidation in walnut (*Carya cathayensis* Sarg.)
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Abstract

Walnuts were packaged in LDPE film with or without vacuum, LDPE film with aluminum foil and with or without vacuum, and then stored at room temperature (25-28°C) with about 65% RH for 6 months. The iodide value, acid value, peroxide value and p-Anisidine value of the oil extracted from the walnuts were determined every month. Different packaging had a significant effect on the quality of the walnuts ($P < 0.05$). After 6 months storage, all samples had an increased acid value, peroxide value and p-Anisidine value when compared to the values for oil extracted from the freshly extracted walnut. The iodide value of the samples decreased during 6 months storage. Optimum packaging was LDPE film with aluminum foil and with vacuumed.