Title Characteristics of the chestnuts from Una Sana Canton in a comparation to the other chestnut variety and the influence of different preservation technique on nutritive values

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Abstract

Una Sana Canton (USC) is the richest area in chestnut trees in the north-western part of Bosnia and Herzegovina. This research examined the commercial and nutritive characteristics USC *Castaneas* compared with other chestnut varieties using different modes of storage under laboratory conditions to establish the optimal preservation method, and to evaluate the effect of applying anti-microbe materials (extract of rosemary and sage) during storage. Carbohydrate concentration was high (45.91%) and chestnuts had a high energy level (757 kJ/100g). Chestnuts stored at low temperature the greatest mass loss, while those stored at room temperature had the least. After monitoring period (room temperature 48 days; cooling storage 90 days; freezing 150 days) of all samples, which were stored by different methods, the surface was visibly contaminated by green mould *Penicillium* sp., thereby the contamination accured by the cooling method was the smallest with the samples which were treated with the solution made of sage ($3x10^7$ *Penicillium* sp.). The surface of the samples which were stored by freezing method was not visibly contaminated.