

Title The consumption of fresh hazelnuts: quality and storage
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Abstract

The paper refers to the possibility of storing fresh hazelnuts (*Corylus avellana* L. - 'Tonda Gentile Romana' cultivar) for immediate consumption. To achieve this purpose, fresh hazelnuts were manually harvested in three different periods and stored in 100% CO₂, 100% N₂ and air (CK). The storing temperatures were two: at 4°C and 10°C. Results showed that the best way to store fresh hazelnuts is at 4°C and with 100% N. These results were confirmed not only by analytical analysis like colour and firmness, but samples were also judged by well-trained panellists testing the fruits for their characteristic flavour and their general visual quality. The best harvesting period has been proved to be at the end of July for Central Italy.