



Results of the 2015 sample analyses

28 Mar. 2017

CONFIDENTIAL

This document must be disclosed only to authorized individuals. Any reproduction and/or disclosure must be subject to Information Owner prior consent.

Full sample test

- During autumn 2015, the UofG harvested, classified and dried hazelnut samples from 10 cultivars that grow in the Simcoe Research Station.
- Samples were sent to Ferrero Quality Laboratories in Alba (Italy) to carry out a full sample test on:

In-shell merceological evaluation

Weight, shape, caliber

Kernel merceological evaluation

Weight, shape, caliber, defects, blanching.

Chemical analysis

Pesticides, Cd, Pb, Aflatoxins,
% of oleic acid

Organoleptic evaluation

Chopped raw
and roasted



Samples and Cultivars

BUTLER	C16	C28	DELTA	G186-M
				

GAMMA	GENEVA	HALL'S GIANT	JEFFERSON	SLATE
				

Merceological analysis

Caliber \varnothing mm	BUTLER	C16	C28	DELTA	G186-M	GAMMA	GENEVA	HALL'S GIANT	JEFFERSON	SLATE
16	18,9%	/	/	/	/	/	/	3,4%	/	3,5%
15	32,8%	1,56%	/	/	/	1,9%	13,24%	23,86%	24,1%	22,2%
14	31,63%	14,77%	/	13,00%	8,19%	33,08%	36,93%	49,10%	45,53%	47,71%
13	11,95%	38,02%	8,52%	47,49%	19,18%	49,74%	35,35%	16,85%	22,29%	21,11%
12	4,62%	32,85%	41,59%	34,52%	31,72%	13,82%	10,40%	6,75%	8,10%	5,55%
11	/	8,29%	36,52%	4,99%	23,56%	1,43%	4,08%	/	/	/
10	/	4,50%	10,5%	/	12,68%	/	/	/	/	/
<10	/	/	2,9%	/	4,7%	/	/	/	/	/
>14	51,80%	1,56%	0,00%	0,00%	0,00%	1,92%	13,24%	27,29%	24,08%	25,64%
12-14	48,20%	85,64%	50,12%	95,01%	59,09%	96,65%	82,68%	72,71%	75,92%	74,36%
<12	0,00%	12,80%	49,88%	4,99%	40,91%	1,43%	4,08%	0,00%	0,00%	0,00%

Merceological analysis

- Total kernel/shell ratio: is more than 40% in all the tested varieties



	BUTLER	C16	C28	DELTA	G186-M	GAMMA	GENEVA	HALL'S GIANT	JEFFERSON	SLATE
In-shell average weight (g)	3,05	2,72	2,61	2,02	1,90	1,90	2,77	2,83	2,59	2,58
Kernel average weight (g)	1,43	1,30	1,14	1,04	0,96	1,00	1,23	1,39	1,24	1,20
Total ratio kernel/shell	43,2%	43,8%	41,1%	48,3%	47,9%	51,4%	41,0%	46,3%	44,2%	41,4%
Commercial ratio kernel/shell	32,7%	41,0%	36,5%	44,5%	44,4%	48,3%	36,9%	44,4%	43,8%	37,2%

- Commercial kernel/shell ratio is low in Butler, C28, Geneva and Slate.

Merceological analysis

Quality defects

Rotten (*avariato*)



Insect damaged (*Cimiciato*)



Shrivelled



Merceological analysis

- Most of the defects are mainly due to shrivelled nuts.
- Rotten and *cimiciato* defects are low.
- Rotten defects are primary due to the visible rotten and therefore it is not a major issue.
- Only Butler and Delta present high total rotten in comparison to the other, but still within the acceptable rotten limits.

Merceological analysis

	BUTLER	C16	C28	DELTA	G186-M	GAMMA	GENEVA	HALL'S GIANT	JEFFERSON	SLATE
Double	0,00%	0,12%	0,00%	0,35%	0,00%	0,10%	0,98%	0,09%	0,00%	0,87%
Visible rotten	1,07%	0,09%	0,09%	1,49%	0,54%	0,17%	0,68%	0,42%	0,00%	0,56%
Hidden rotten	0,80%	0,00%	0,10%	0,80%	0,00%	0,00%	0,10%	0,30%	0,50%	0,30%
Total rotten	1,87%	0,09%	0,19%	2,29%	0,54%	0,17%	0,78%	0,72%	0,50%	0,86%
Visible <i>cimiciato</i>	0,14%	0,27%	0,30%	2,32%	0,11%	0,05%	0,00%	0,38%	0,07%	0,00%
Hidden <i>cimiciato</i>	0,10%	0,00%	0,20%	0,20%	0,20%	0,70%	0,30%	0,20%	0,00%	0,00%
Total <i>cimiciato</i>	0,24%	0,27%	0,50%	2,52%	0,31%	0,75%	0,30%	0,58%	0,07%	0,00%
Shrivelled	9,29%	2,46%	4,23%	0,00%	2,86%	2,93%	3,44%	1,12%	0,33%	3,60%

Merceological analysis

- Blanching (pellicle removal):
 - Slate and Geneva present very low blanching (less than 10%),
 - Butler, C16 and Gamma medium blanching (less than 50%)
 - C28, DELTA, G186-M, Hall’s Giant high blanching (more than 80%)

	BUTLER	C16	C28	DELTA	G186-M	GAMMA	GENEVA	HALL'S GIANT	JEFFERSON	SLATE
Blanching	39%	45%	88%	89%	77%	49%	12%	100%	69%	8%

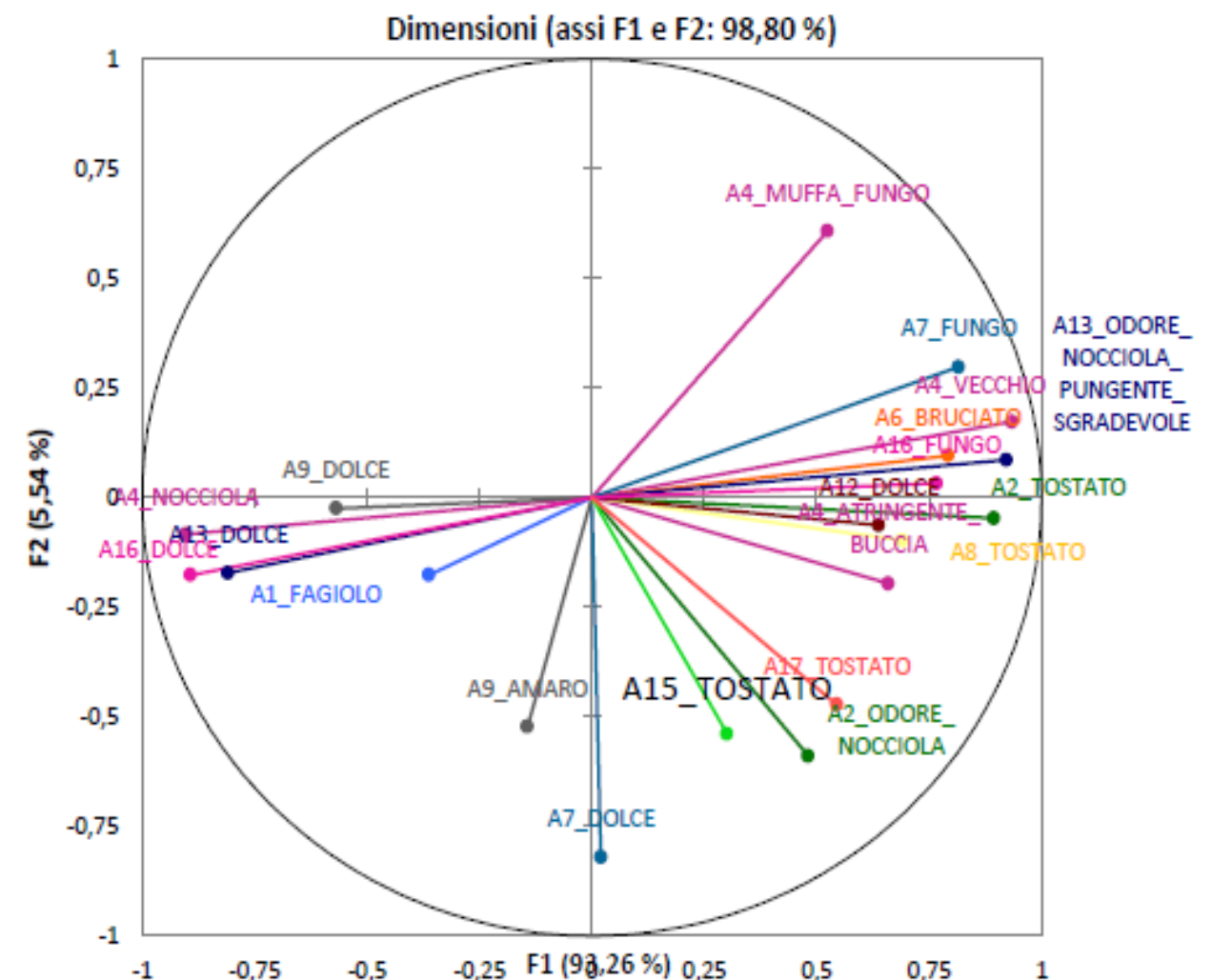
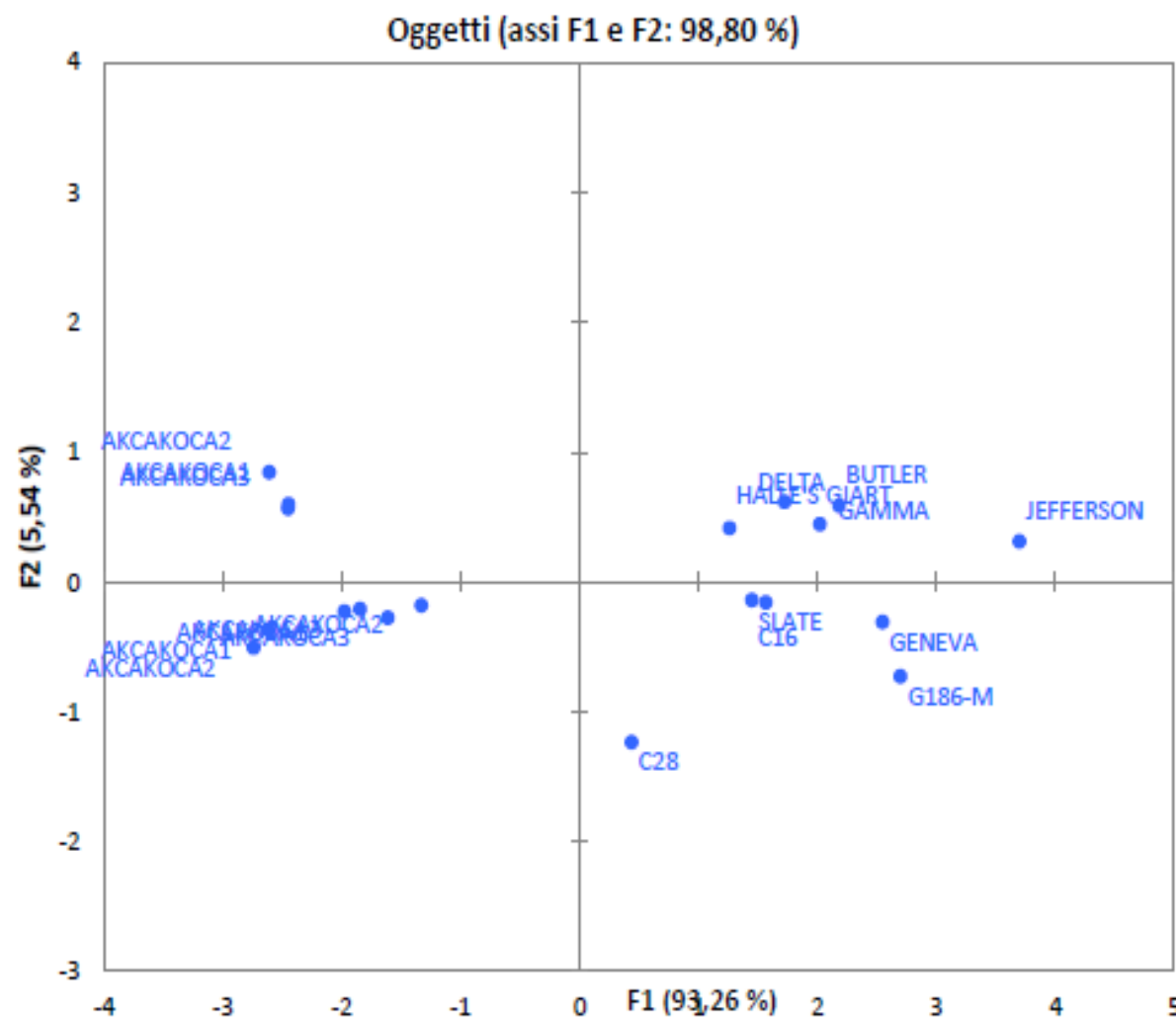
Chemical analysis

- All the chemical values are well within the acceptable limits in all the varieties.
- Sample acidity, expresses as a % of oleic acid, showed optimal values

	BUTLER	C16	C28	DELTA	G186-M	GAMMA	GENEVA	HALL'S GIANT	JEFFERSON	SLATE
Kernel humidity %	2,80	2,51	2,71	2,36	2,64	2,41	3,07	2,78	2,76	2,62
Cd µg/kg	11	10	11	<10	17	<10	<10	<10	<10	<10
Pb µg/kg	<50	<50	<50	<50	<50	<50	<50	<50	<50	<50
Total Aflaxatoxins µg/kg	0,08	0,08	0,08	0,08	0,08	0,08	0,17	0,08	0,6	0,09
Acidity %	0,09	0,06	0,13	0,08	0,07	0,07	0,06	0,08	0,1	0,07

Organoleptic analysis

- All tested varieties are quite different in taste compared to Akcakoca (used as an industrial reference), the blind testing showed a prevalence of burned, old, mouldy or astringent flavors.



Conclusions

- Only one season harvest (2015) is not enough to give us reliable information about the merceological and organoleptic industrial suitability of the Ontario varieties.
- To have a final consideration we would need to wait for the results of the 2016 samples which were again collected from Simcoe, Les High and Vineland. 15 varieties were sampled: Santiam, Hall's Giant, Epsilon, Tonda Di Giffoni, Gamma, Yamhill, Sacajawea, Barcelona, Jefferson, Slate, Geneva, G17, C16, Butler and G186-M

Conclusions

- From the merceological point of view, **Delta** and **Gamma** performed quite well, also **Hall's Giant** and **Jefferson** are acceptable.
- From the organoleptic point of view, the C28 performed better than the rest but not enough to meet the desired organoleptic requirements.