ICAFOP 2019
3. International Conference on Agriculture, Food, Veterinary and Pharmacy Sciences
Trabzon/TURKEY
16-18 Nisan 2019

Total Fatty Acids And Protein Contents Of Walnut Varieties Growing In Şebinkarahisar

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Abstract

Şebinkarahisar has an important walnut production potential in terms of its geographical location and climatic characteristics. Şebinkarahisar walnut variety is cultivated many producers due to the late foliage tolerance to late spring frosts, enough fruit in the side branches, at least 2-4 fruit in the bunch, thin crust, easy and complete removal of the inner walnut, light coloured walnut, low inner shrinkage and high total fatty acids ratio. This valuable shelled fruit has been registered by Atatürk Horticultural Central Research Institute in 1993 due to these superior characteristics. The purpose of this study was determined the total protein and fatty acids contents of different walnut varieties growing in the Şebinkarahisar. The walnut samples were obtained from various points of Şebinkarahisar in 2017. Total fatty acids (saturated and un saturated oil content) and total protein ratios were calculated according to the rates specified in Turkish Food Codex. The highest and lowest protein content was obtained from the samples of Evcili II and Çakır villages with 20.02 ± 0.41, and 14.22 ± 0.20, respectively. In terms of oil yield, the highest and lowest values were obtained from Avutmuş and Biroğul samples with 67.923% and 47.498%. The fact that there is so much difference between total oils and total proteins can be based on differences in soil structure, altitude, localization and walnut varieties.

Keywords: Şebinkarahisar, Total fatty acids, Total protein, Walnut