

Characterization of texture attributes of raw almond using a trained sensory panel

Por: [Contador, L](#) (Contador, Loreto)^[1]; [Robles, B](#) (Robles, Barbara)^[1]; [Shinya, P](#) (Shinya, Paulina)^[1]; [Medel, M](#) (Medel, Marcela)^[2]; [Pinto, C](#) (Pinto, Catalina)^[1]; [Reginato, G](#) (Reginato, Gabino)^[1]; [Infante, R](#) (Infante, Rodrigo)^[1]

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Resumen

Introduction. Texture parameters are important factors for characterizing the sensory quality of raw almonds; nevertheless there is scarce literature that explores sensory differences among cultivars. The aim of this study was to characterize quality attributes of different raw almond cultivars. **Materials and methods.** The almond cultivars 'Nonpareil', 'Mission', 'Supernova', 'Tuono', 'Ferragnes' and 'Marcona' were used to characterize their industrial and sensory quality attributes. A panel of 14 assessors with previous experience in testing stone fruit was specifically trained on descriptive analysis for determining quality and particularly texture of raw almonds. **Results and discussion.** A direct relationship was observed between kernel yield and shell fracture resistance; the American cultivars 'Nonpareil', and 'Mission' showed more minor shell fracture resistance than the European. 'Tuono' stood out for being tasty, crunchy and hard, whereas 'Marcona' was noted for its color intensity, crispness and hardness; but it lacked taste. 'Supernova' was described as tasty. **Conclusion.** A 5-h training period proved to be adequate for characterizing raw almond cultivars. The panel was able to discriminate between cultivars and segregate 'Nonpareil' and 'Mission' from the other cultivars in terms of texture attributes.

Palabras clave

Palabras clave de autor: [Chile](#); [almond](#); [Prunus dulcis](#); [sensory analysis](#); [texture](#); [food quality](#)


Información del autor

Dirección para petición de copias: Infante, R (autor para petición de copias)

 [Univ Chile, Dept Prod Agr, Santiago 8820808, Chile.](#)

Direcciones:

 [1] [Univ Chile, Dept Prod Agr, Santiago 8820808, Chile](#)

 [2] [Univ Chile, Dept Agroind & Enol, Santiago 8820808, Chile](#)

Direcciones de correo electrónico: rinfante@uchile.cl

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