



Agricultural Journals

Czech Journal of

FOOD SCIENCE

[home](#) [page](#) [about us](#) [contact](#)

[us](#)

Table of Contents

IN PRESS

CJFS 2014

CJFS 2013

CJFS 2012

CJFS 2011

CJFS 2010

CJFS 2009

CJFS 2008

CJFS 2007

CJFS 2006

CJFS 2005

CJFS 2004

CJFS 2003

CJFS 2002

CJFS 2001

CJFS Home

Editorial Board

For Authors

- **Authors Declaration**
- **Instruction to Authors**
- **Guide for Authors**
- **Copyright Statement**
- **Submission**

For Reviewers

- **Guide for Reviewers**
- **Reviewers Login**

Subscription

Czech J. Food Sci.

Donno D., Beccaro

G.L., Mellano M.G., Di

**Pinna S., Cavicchioli
M., Cerutti A.K.,
Bounous G.:**

**Setting a protocol for
hazelnut roasting
using sensory and
colorimetric analysis:
Influence of the
roasting temperature
on the hazelnut quality
Tonda Gentile delle
Langhe cv.**

Czech J. Food Sci., 31 (2013): 390-400

The influence of roasting temperature on the final quality of Piedmont hazelnut (cultivar Tonda Gentile delle Langhe) was evaluated. Sensory and colorimetric analyses were performed to define a quality profile of the fruit relating to the roasting technique parameters. Sensory analysis was conducted on roasted

effects of the different temperatures on colour were evaluated with two different techniques, colorimeter and scan-marker (scanner), in order to define the best method to individuate correlations between roasting temperature and colorimetric results. The quality traits of nuts roasted at different temperatures were compared: the samples roasted at lower temperature showed lighter colour; the hue values were higher in the roasted chopped nuts, while the chroma was higher in the paste samples. For both paste and chopped kernels a larger range of values was found in comparison with the results given by the colorimeter. As for the sensory analysis, we found that " hazelnut odour" varied significantly among the samples: this descriptor is