

Annotation

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Technological evaluation of filbert oil depending on the variety

The article presents the results of the study on organoleptic indicators of quality, acid-degree and iodine value of filbert oil depending on the variety. It was determined that filbert oil is characterized by the high organoleptic evaluation as it has a yellow color with a strong odor and taste inherent to filbert oil but these indicators have not been changed depending on the variety.

Studies have shown that the acid-degree value of filbert oil changes significantly depending on the variety. The lowest indicator was of the Shedeivr and Stepovyi varieties – 0.9 mg KOH. Filbert oil of the Lozovskyi urozhainyi, Bolgradska novinka and Dar Pavlenko varieties had the acid-degree value of 1.2 mg KOH. Although the indicator of all studied varieties was low, the oil was suitable for food.

The oil received from the Shedeivr variety had a low iodine value – 94 g of iodine /100 g. The oil received from the Dar Pavlenko variety had a high iodine value – 105 g of iodine /100 g or by 12% higher than of the Shedeivr variety. The studied indicator of other varieties varied from 95 to 104g of iodine /100 g but their oil was semidrying. The analysis of the iodine value indicates that the unrefined filbert oil can be kept up to 5 months, while refined one up to one year.

Therefore, acid-degree and iodine values of filbert oil depend considerably on the variety peculiarities. However, it is suitable for food and processing. The acid-degree value varies from 0.9 to 1.2 mg KOH and the iodine value ranges from 94 to 105 g of iodine/ 100 g.

Key words: *filbert, oil, iodine value, acid-degree value.*