

Item type	
Bibliography	Hosseini-Bai, S.; Gama, R.; Jones, K.; Hannet, D.; Hannet, G.; Komolong, B.; Brooks, P.; Grant, E.; Elliott, B.; Wallace, H.
Abstract / Content summary	The oil stability of tree nuts during storage can be influenced by storage conditions such as temperature, humidity, and moisture content. This study investigated the effect of temperature and relative humidity on the oil stability of cashew, macadamia, and pistachio nuts. The results showed that oil stability decreased as temperature increased and relative humidity decreased. The oil stability of cashew nuts was higher than that of macadamia and pistachio nuts. The oil stability of cashew nuts decreased significantly at temperatures above 30°C and relative humidity below 60%. The oil stability of macadamia and pistachio nuts decreased significantly at temperatures above 35°C and relative humidity below 50%. The oil stability of all three nuts decreased significantly at temperatures above 40°C and relative humidity below 40%.
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