

## **The effect of harvesting time on the quality of Urmia selected walnut kernels varieties**

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The effect of 5 different harvesting times on the quality of walnut kernels in selected varieties was studied. This experiment has been carried out in Urmia's Kahriz Agricultural Research Station on 12 years old walnut trees.

This study has been conducted with two comparing of regression relationships. The most important considered characteristics were: variations of walnut kernel weight, proteins, fats and moisture content that were measured in different harvesting times. The results showed that the first harvesting time of kernel weights was in the first group and the other harvest dates followed them; this was due to reduction of moisture in the kernels.

During different harvesting times, the protein rates showed reduction. The first harvesting time with average protein of 16.56 percent was in the first rank and fifth harvesting time had reached to about 11.7 percent, and all different harvesting times in view of protein rates had significant differences with each other. The oil had less fluctuation but decreased a little as the oil rates in the first harvesting time had reached to 41.23% and in the fifth harvesting time to 31.6 percent. Among harvesting times of 1, 2, 3 and 4 were not significant difference but they showed significant difference with the fifth harvesting time the moisture was more variable and each harvesting time show significant difference with others. So that, in first harvesting time it showed 41.33 percent of moisture but in the fifth harvesting time it decreased to 7.3%.