

Sensory & composition profiling of raw and processed almonds: the impacts of variety and growing location

Project ID: NWGICHD1

Growing location, season, variety and postharvest processing all can have significant impacts on almond quality and consumer acceptability. This project will investigate the impact of these factors on the chemical composition, and textural and physicochemical properties of the Australian-grown almond varieties and will attempt to relate these to the sensory attributes of raw and processed almonds. The findings of this research will be applied to improve quality, consumer perception and marketability of Australian almonds.

We seek a highly motivated PhD candidate with a high level Honours or Masters qualification or equivalent in food science, agriculture, chemistry or other relevant disciplines. The project will be based at the Wagga Wagga campus of Charles Sturt University utilising state of the art laboratory facilities. The candidate will develop skills and expertise in instrumental chromatography, textural characterization, colorimetry, sensory evaluation and offers an opportunity to engage with the Australian nut industry.

This project will be jointly supervised by D Asgar Farahnaky and Professor John Mawson both based at Charles Sturt University.

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