ALLABOUT ALMONDS

ESTABLISHMENT



AUSTRALIAN ALMOND VARIETY - CAPELLA

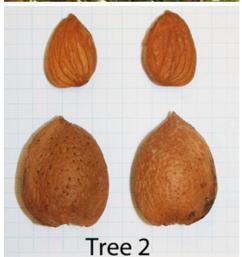
Capella is an upright bearing tree that is suited traditional orchard densities. The hull flares away from the shell in a 'banana' fashion and hard shell reduces kernel quality downgrades and late season bird damage.

KEY POINTS

- Self-fertile variety
- Hard Shell
- High cropping capacity
- Late pollinator for Nonpareil







POMOLOGICAL TRAITS

Growth habit Slightly open

Branching density Medium high

Nut location Spurs and one year old wood

Flowering time Medium, full bloom 2 days later than Nonpareil

S compatibility genotype S7Sf

Pollination Self-fertile variety. Cross pollination unnecessary. Good level of autogamy

Compatible Pollinators Carmel, Nonpareil, Mira, Maxima and Wood Colony

Flowering density High

Length of flowering Long, approx. 4 weeks

Bearing precocity Precocious **Cropping capacity** Very high

Cropping regularity Good. Little to no alternate bearing

Bacterial spot tolerance Very good

Harvest season Early-mid **Harvest ease** Good

Husking ease Good. Hull is easily separated from shell

COMMERCIAL TRAITS

Nut shape Ovate

Kernel size Large (1.48 g)

Crackout percentage 23.1%

Shell texture Hard

Double kernels No doubles

Kernel appearance Similar appearance to Marcona. Very sweet

Kernel composition Oil: 53.0%; oleic acid: 67%; Vitamin E: 44.2 mg/100g oil

GLOBAL ASSESSMENT

Capella is a hard shelled variety that has out yielded Nonpareil over eight years of yield assessments. The hard shell is fully sealed and provides protection against insect and bird damage. The kernel is very sweet tasting with a slightly flatter, wider kernel than Nonpareil. It can be used as a late pollinator for Nonpareil, replacing Carmel or Wood Colony. It has an upright to slightly open growth habit and crops well on spurs. The hull detaches easily from the shell at harvest, a characteristic that may lend itself to in-field de-hulling in the future. Capella is self-fertile and can pollinate itself in single variety orchards.

| TRAIT | ASSESSMENT CRITERIA | RATING (/10) | |
|-------------------------------------|--|---------------|---------|
| | | NON PAREIL | CAPELLA |
| PRODUCTION | | | |
| Flowering date | Preferable same as Nonpareil, -3 to +14 days for sf, -3 to +7 for non-sf | 5 | 8 |
| Flowering | Spur bearing, flower to fruit set ratio | 6 | 6 |
| S Incompatibility group | Self-compatible pollen, flower autogamy, bag sf's, bring bees | 0 | 10 (sf) |
| Precocious | Precocious, first crop year 3, yield to canopy volume ratio | 6 | 8 |
| Tree - Vigour | Intermediate to high but must be balanced with fruitfulness | 7 | 7 |
| Tree - Growth habit | Upright, limbs at 40° from vertical, non-weeping, no blind wood | 8 | 8 |
| Tree - Branching density | No blindwood | 6 | 5 |
| Tree - Ease of training and pruning | Non-weeping | 8 | 8 |
| Harvest Time | No later than Nonpareil plus 30 days (i.e. < Monterey) | 6 | 6 |
| Fruit retention - Minimal windfalls | Minimise food safety risk, facilitate shake and catch | 6 | 6 |
| Fruit retention - Minimal mummies | No stick tights | 3 | 3 |
| High yielding | 2.5 - 3.0 tonnes/ hectare, yield to canopy volume ratio | 7 | 8 |
| Regular production | No alternate bearing | 7 | N/A |
| Pest & Disease Resistance | | | |
| Rust | | 6 | 6 |
| Hull rot | | 0 | 10 |
| Bacterial spot | | 8 | 8 |
| Anthracnose | | 6 | 6 |
| Monilinia | | 7 | 7 |
| NIBF | | 6 | ** |
| Carob moth | | 0 | 10 |
| Mites | | 5 | 5 |
| Black Peach Aphids | | 5 | 5 |
| PROCESSING | | | |
| Hulling and shelling ease | Thin hull, easily removed with minimal damage to kernel | 8 | 9 |
| Shell type | Less than or equal to "hard" | 5 | 10 |
| Shell seal | Well sealed to avoid insect damage and mould contamination | 0 | 10 |
| Crackout ratio | Good kernel to waste (hull and shell) ratio | 7 | 7 |
| Roasting | Good after roasting in terms of flavour; flesh colour; life | 7 | ** |
| Blanching | Easily blanched | 7 | ** |
| PRODUCT QUALITY | | | |
| Double kernels | Less than 5% | 7 | 7 |
| Kernel size/ weight | Minimum 1.24g; optimum range 18-24 kernel per ounce | 7 | 9 |
| Kernel shape | Oval, smooth | 8 | 7 |
| Testa colour | Golden testa; "clean" & "clear" | 9 | 9 |
| Testa pubescence | Smooth, "clean", no "dusty" appearance | 9 | 7 |
| Kernel meat | White, no brown areas | 9 | 9 |
| Staining propensity | Shell and kernel | 0 | 9 |
| Oil content | High but not quantified (Nonpareil 56.5% in 2013 Riverland) | 7 | 6 |
| Flavour | Sweet, strong almond flavour, typical, non-bitter | 6 | 6 |
| Storage life | Shelf life of processed product | 6 | ** |
| | | - | |

MORE INFORMATION

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** Vet to be assessed

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