

ALL ABOUT 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	**

** Yet to be assessed.

MORE INFORMATION

Almond Board of Australia

PO Box 1507
Loxton SA 5333
growing.australionalmonds.com.au
communications@australionalmonds.com.au
P +61 8 8584 7053

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E.Australian Almond Varieties Capella

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