

Evaluation of hazelnut production processes in terms of food safety**Ahsen Isik Ozguven**

Cyprus International University, Cyprus

World hazelnut production is approaching 1 million tons. Turkey meets 70% of this production. Traditional methods are used in Hazelnut production in Turkey. The use of machinery is low in the Hazelnut production period. It is important to give some factors to food safety from orchard to table in the hazelnut production. These can be expressed as variety and location selection, pruning, disease, pest and weed control, harvesting, drying and storage conditions. Resistance to diseases and pests, biotic and abiotic stress conditions is important for variety selection. Using the appropriate pruning methods reduces the disease and damages and increases the yield and quality. Harvest, drying and storage conditions are evaluated in terms of rotten fruit. Aflatoxin contents which is an important problem in hazelnut, starts in the garden and continues in inadequate maintenance processes. The nonconformity of the drying and storage conditions increases aflatoxin. Orchard processes are important in terms of nut without aflatoxins. In this study, the importance of high quality and non-toxin production in hazelnut production has been emphasized.

ahsenozgvn@gmail.com