

3 Benefits:

- **More Product:** Ripe, heavier nuts increase the amount you can sell.
- **Higher Quality:** Buyers prefer high-quality, ripe hazelnuts.
- **Increased Profit:** Selling for seed can

bring in more money due to higher moisture content.

By following these steps, you'll ensure the best hazelnut harvest and maximize your profits, whether selling for food or seed.

Lyis: Food Forestry, Harvesting Hazelnuts

Nursery in Owen Sound, run by Andrii Logan Zvorygin yDNA:N-PH2196 mtDNA:H2a1-a*

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September 20, 2024



1 How to Tell if Hazelnuts are Ripe and Why it Matters

1.1 Identifying Ripe Hazelnuts:

- **Color of the Husk:** Ripe hazelnuts have husks that turn brown and start to open.
- **Feel of the Nuts:** They should feel heavy and firm inside the husk. Green husks indicate the nuts are not yet ripe.
- **Falling Nuts:** When hazelnuts begin to fall from the tree, it's a clear sign they are ripe and ready for harvest.

1.2 Why Picking Ripe Hazelnuts Matters:

- **Weight Increase:** Fully ripe hazelnuts are heavier, resulting in a larger harvest and increased profit.
- **Better Quality:** Ripe nuts have superior taste and quality, which buyers appreciate.
- **Storage:** Ripened nuts store better, lasting longer and reducing waste.

2 Handling Hazelnuts for Different Buyers

2.1 Selling for Seed:

- **Higher Value:** Hazelnuts sold for seed fetch a higher price due to their higher moisture content.
- **Contact Buyers Early:** Coordinate with seed buyers soon after harvesting to ensure optimal freshness.

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- **Short-term Storage:** Keep nuts in a cool, slightly moist environment until pick-up.

– **Damp Cloth:** Place nuts in a container with a damp cloth to retain moisture.

– **Plastic Bags:** Store them in unsealed plastic bags with a little moisture to prevent drying out.

– **Cooler Environment:** A cellar or shaded storage area helps maintain moisture levels.

2.2 Selling for Food:

- **Dry the Nuts:** Lay the hazelnuts out in a single layer on a screen in a warm, dry place, stirring them daily for 2-4 weeks.

- **Proper Storage:** Once dried, store the nuts in a cool, dry place. Shelled nuts should be consumed within a few weeks or stored in the fridge or freezer for up to a year.

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