



# Danske Nødder



# Nødder med danske rødder, 27/11-25

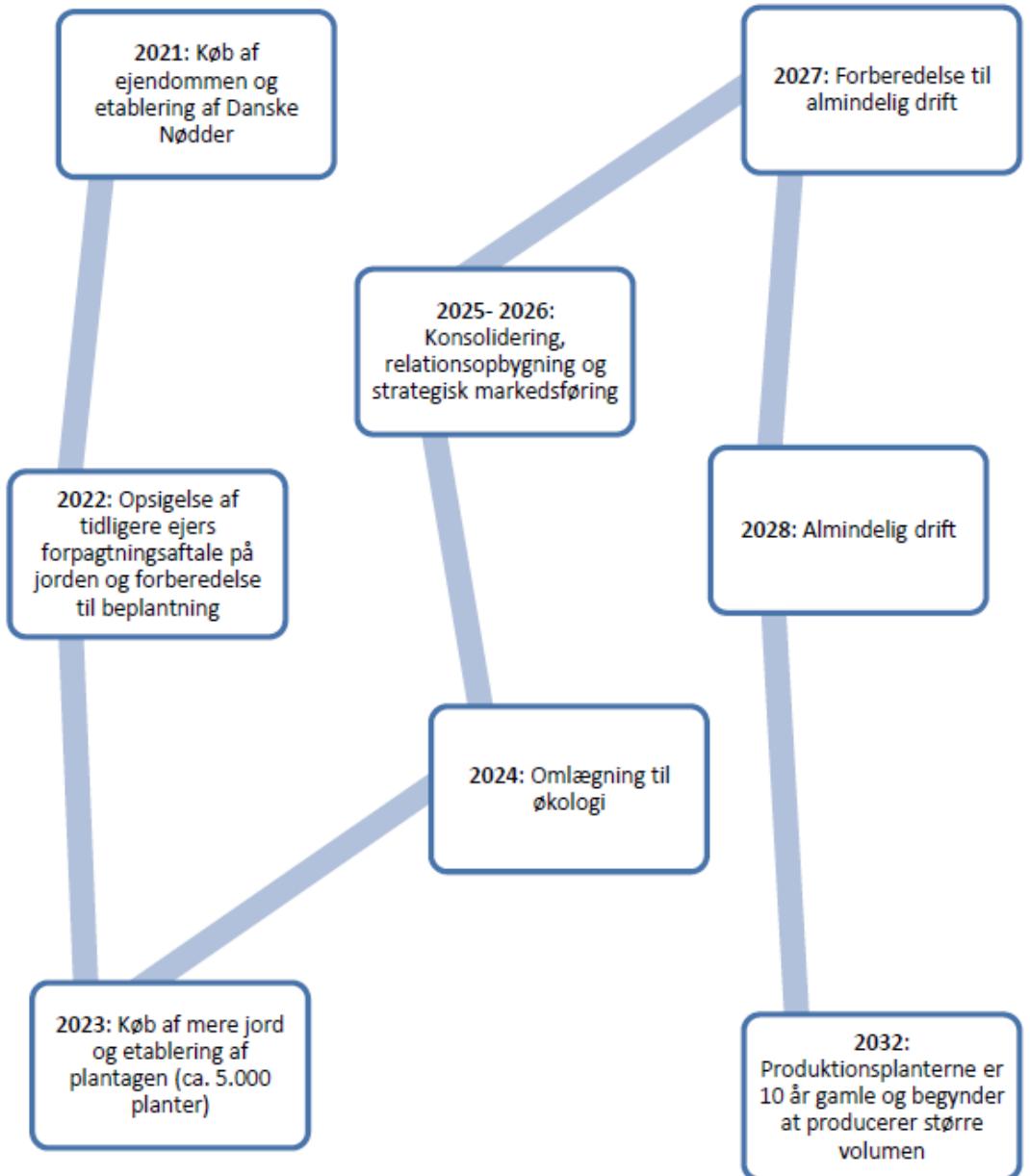
I dag:

1. Kort om Danske Nødder
2. Inspiration fra udlandet: Maskiner
3. Tid og tal
4. Hvis tiden tillader: "Bagud på points"

Spørgsmål er velkomne undervejs ☺

En anden dag:

- Dyrkningssystem
- Skadedyr og sygdomme
- Beskæring
- Gødning
- Osv.



# Plantesammensætning

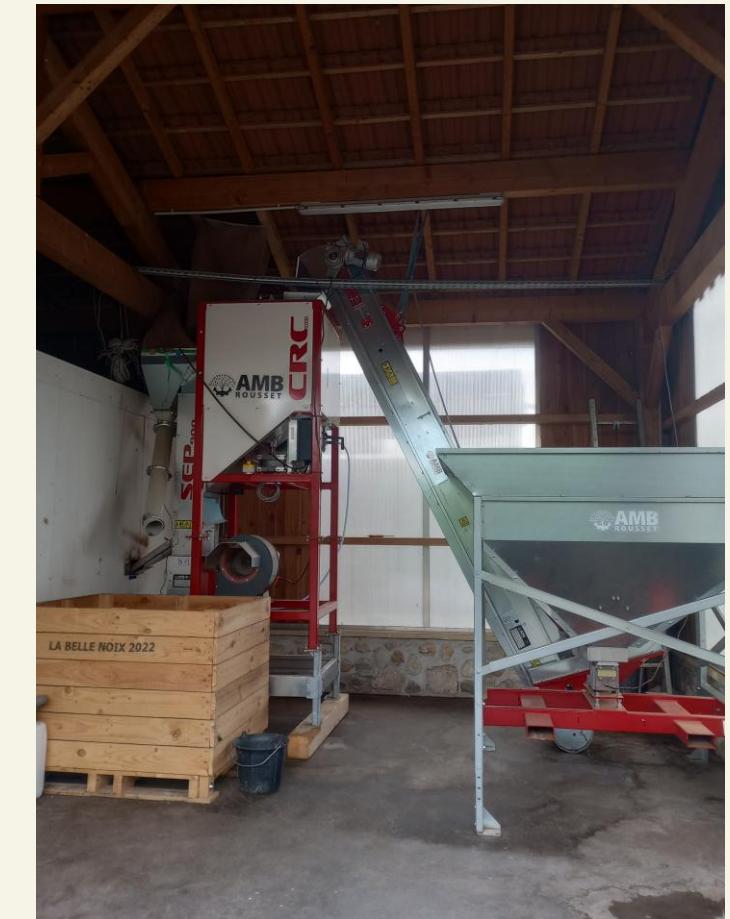
Valnød (ca 750)	Hassel (ca 750)	Spisekastanje (ca 30)	Læhegn (ca 9.000)
Franquette	Webbs Cop Prize (rodægte)	Marigoule	Rødel
Fernor	Zellernød (rodægte)	Maravel	Lind
Lara	Lombardi (rodægte)		Rødeg
Marbot	Lambert Filbert (rodægte)		Almindelig røn
Fernette	Nottingham (rodægte + Colurna)		Fransk bjergfyr
Chandler	Gustav Zeller (rodægte + Colurna)		Mirabel
Lake	Corabel (Colurna)		Hæg
Milotai	Emoa 1 (Colurna)		Syrn
<i>Ronde de Montignac</i>			Rød kornel
<i>Meylannaise</i>			Almindelig ene
			Tjørn
			Sitkagran



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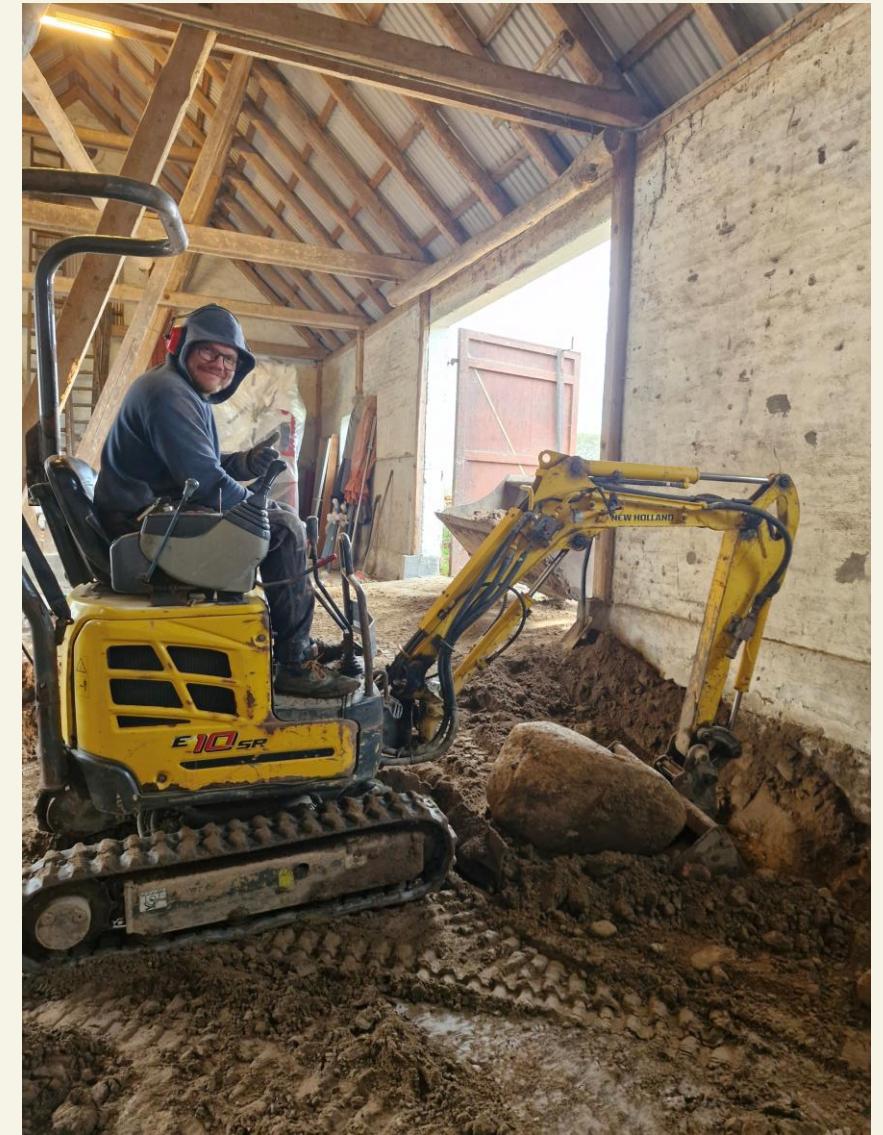


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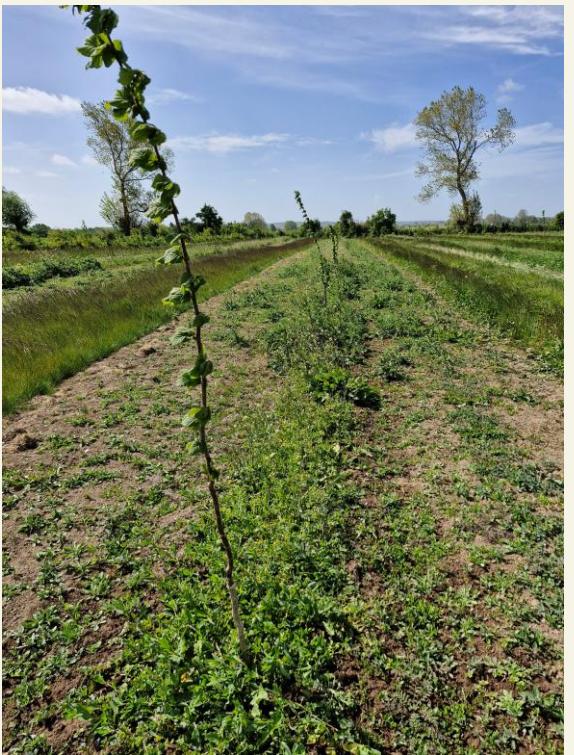


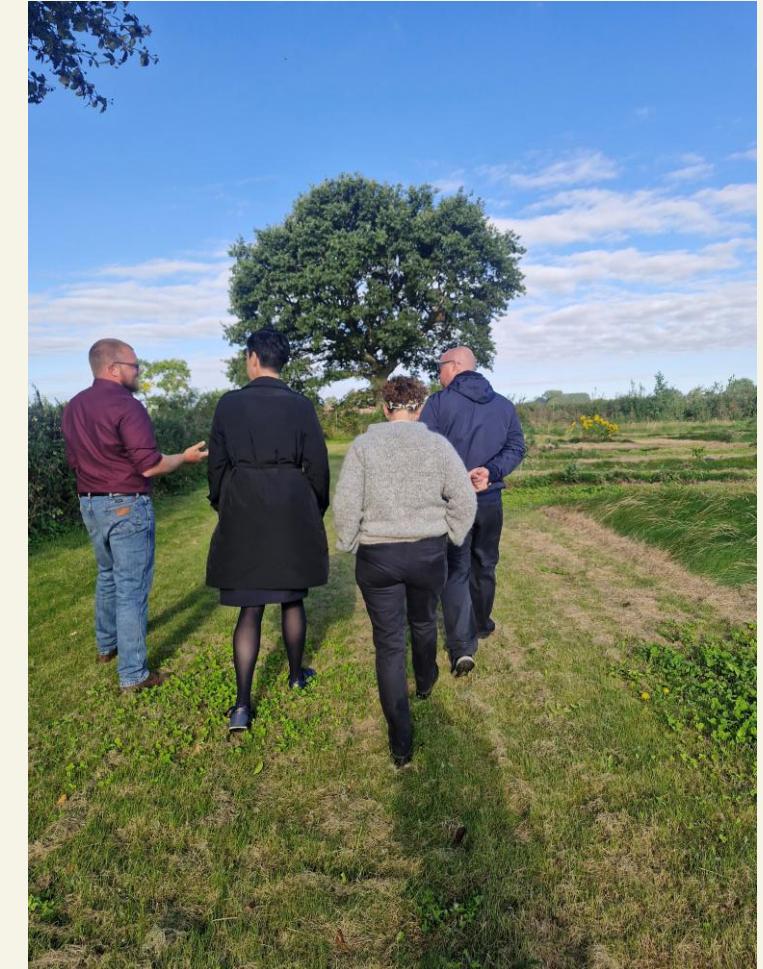
- Cooperativer for maskiner (fælles maskinpark)
- Cooperativer for markedsføring og salg
- Maskinstation og mekanikere med det rette udstyr
- Danske Nødder har indkøbt forarbejdningsmaskiner, og vil gerne leje kapacitet ud.





Produktionsplanter	Ca. 300.000 kr
Vildthegn	Ca. 100.000 kr.
Høstmaskine	Omtrent 1 mio. kr
Vaskinemaskiner og vand/renseinstallationer	Ca. 500.000 kr.
Tørrefaciliteter og opbevaring... Varmekilde??	Nok ikke under 500.000 kr.
Fødevaregodkendte lokaler	1.2 mio. kr.
Forarbejdningsmaskiner	400.000 kr
“Det løse”; traktor, teleskoplæsser, slagleklipper, stennedlægger, gyllevogn, beskæring osv.	600.000 kr.
Estimeret investeringsbehov	4.600.000 kr. (FØR JORD og andre bygninger mv.)

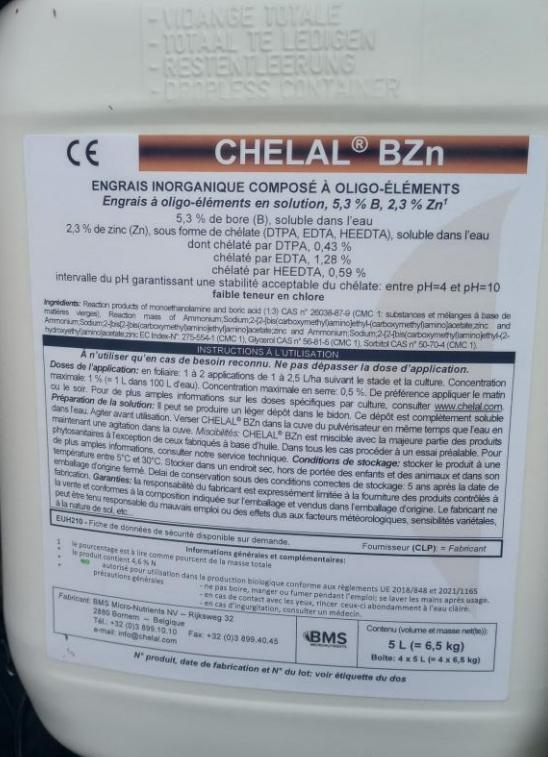
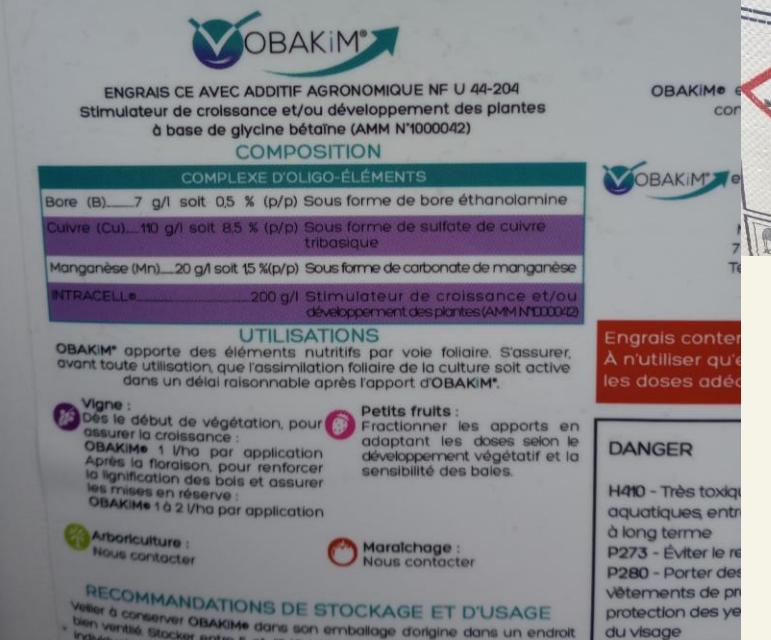
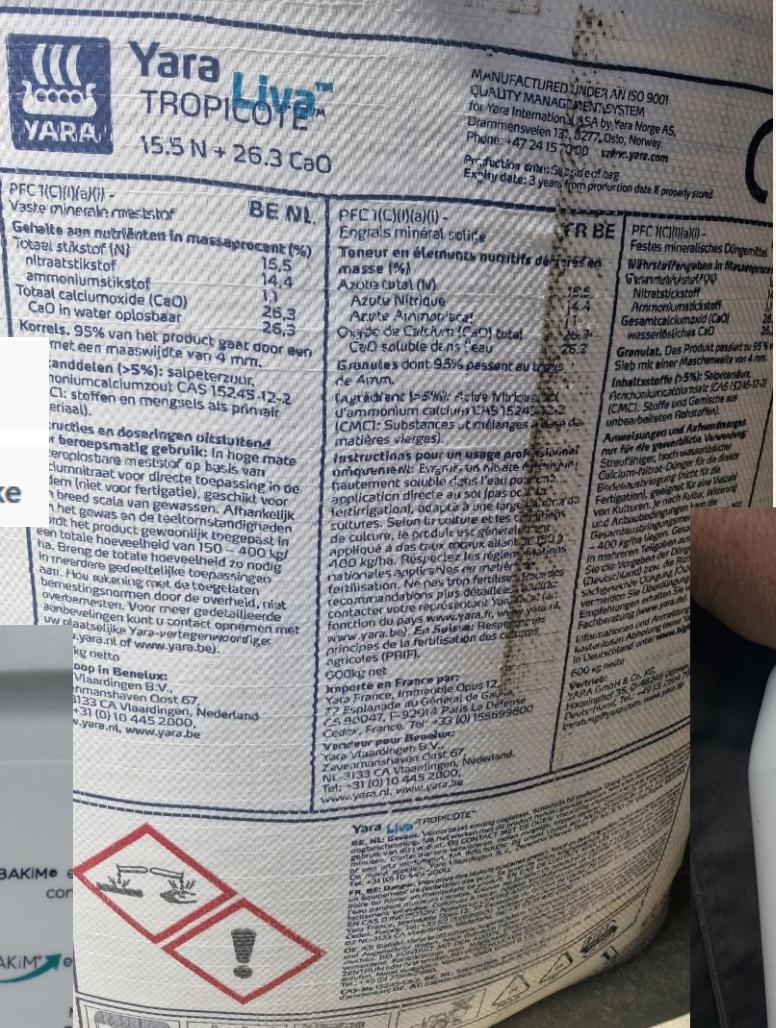








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**L'AOP Noix du Périgord**

The AOP Walnuts of Périgord benefit from a specific terroir due to its oceanic climate and the richness of its soils, mainly argilocalcareous. The area where it is most commonly cultivated is the Franche, which is particularly appreciated for its delicate flavor and crunchy texture. The Périgord walnuts are harvested at the end of September to the end of October. Producers must follow a strict code of practice to ensure the quality of the nut, which includes criteria for cultivation, harvesting, drying, and packaging.

**Les variétés de l'AOP**

**FRANQUETTE : LA COURTISÉE**  
The AOP Périgord walnut variety Franquette is an oblong nut. Its shell is light-colored and distinguished by its delicate flavor. Take the time to taste it, you will appreciate its subtle nutty flavor.

**CORNE : LA RUSTIQUE**  
The AOP Périgord walnut variety Corne is also known as "table walnut". It is a round nut of average size, appreciated for its meaty shell and sweet, nutty flavor.

**GRANDJEAN : LA TYPIQUE**  
The AOP Périgord walnut variety Grandjean AOP is characterized by its round shape. It is appreciated for its meaty shell and its slightly bitter aftertaste.

**MARBOT : LA TRADITIONNELLE**  
The earliest variety of the AOP Périgord walnuts is Marbot. It is a round nut of large size, appreciated for its meaty shell and its fine, delicate flavor.

**La noix dans tous ses états !**

**La Noix Verte**  
Harvested in early June (beginning of July) before the kernel is fully formed, it is mainly used in wine and liqueurs.

**La Noix Fraîche**  
Harvested in October, it is still green and has a thin skin. It should be consumed quickly after harvest. Conservation: 10 days maximum.

**La Noix Sèche**  
Harvested in October, it is dried and has a thicker skin. It has a crunchy texture and reveals its flavor over time. It can be stored for a long time.

**Cerneaux Extra**  
Large kernels with a light-colored, slightly bitter taste. Whole they are used for decoration on cakes. In pieces, they are used for bread or cake.

**Cerneaux arlequins**  
Kernels with a slightly darker, more rounded shape. Whole they are used for caramel or chocolate. In pieces, they are used for bread or cake.

