

NUTFRUIT®

THE VOICE OF THE INC FOUNDATION FOR THE NUT AND DRIED FRUIT WORLD

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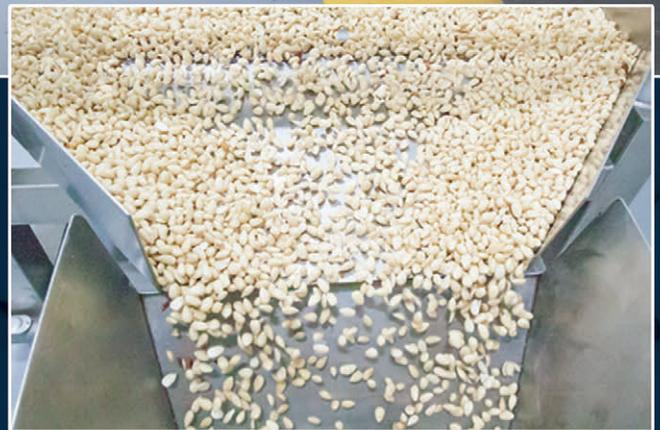
NUTS 2022

Historic Gathering of International Health Researchers at the INC Headquarters!

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The INC is the international umbrella organization for the nut and dried fruit industry and the source for information on health, nutrition, statistics, food safety, and international standards and regulations regarding nuts and dried fruits.

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Breaking Through to the Consumer: Delivering the Health Message Across "The Last Mile"



MICHAEL WARING
INC CHAIRMAN

At the end of October, the INC Executive Committee came together in Spain for four intensive days at its Reus headquarters. We discussed the future of the industry through a Strategic Planning Meeting and hosted the historic Nuts 2022 event.

Out of the Strategic Planning Meeting, the Executive Committee defined the goals for the INC for the next five years. We clearly identified the priority to come together to continue to increase global consumption and this through prioritising key regional areas of focus. The plan to specifically target regulatory approved for health claims, overcome the challenges of market access including trade barriers and supply chain issues, and clearly define the sustainability agenda for the nut and dried fruit industry.

At Nuts 2022, INC hosted the gathering for two days of collaboration between the world's leading researchers on the health benefits of nuts and dried fruits. Chaired by Professor Jordi Salas-Salvadó, researchers were asked to report on their area of expertise "where we are and where to next?". The plan for the event was to set the industry's future research and dissemination priorities.

It was agreed, and without doubt across the scientific cohort, that there is a benefit to health if nuts and dried fruits are included in a diet. It was also stated over and over again that increasing consumption will improve regional and indeed global public health. Over the two days of Nuts 2022 presentations and discussions, it was noted that there is a strikingly low consumption per capita in developed and emerging economies alike. As industry is aware in the last year, nut consumption has decreased in key markets, whilst production and availability of product continues to grow.

Activities to date, and on the recommendation from health professionals on the potential health benefits of nuts and dried fruit, consumption has achieved a positive attitude from consumers. However, the same cannot be said for product labelling and industry messaging. In most markets the health benefits cannot be openly and simply stated.

INC recognises a key element to provide the consumer correct health information to be able to make informed

choices of what they eat and understand the need for correct regulatory protocols. Certainly, the industry respects them.

However, the licence to make targeted recommendations is needed to aid in the increasing of consumption and to get people to begin to consume nuts and dried fruit. To have nuts and dried fruit considered a staple part of a diet. Like "the last mile" in supply chain logistics and delivery, this is the "last mile" in delivery of the good news on eating nuts and dried fruit. This "last mile" needs innovation and modernisation.

We believe that the scientific community and industry strategy needs to drive for recognised health claims to facilitate promotion of the health benefits directly to the consumer. These health claims need to be country / region focused and according to specific regulation in each area.

It is important to move to have the world consume more nuts and dried fruit, and the timing is appropriate. The scientific cohort and industry need to capitalise on what we have achieved, use the information at hand and to exercise our responsibility to share this incredible product range more broadly and to benefit world health. INC looks forward to engaging with you on this important task and to finessing the "last mile" in research and dissemination.

Kind regards,

Michael G. B. Waring

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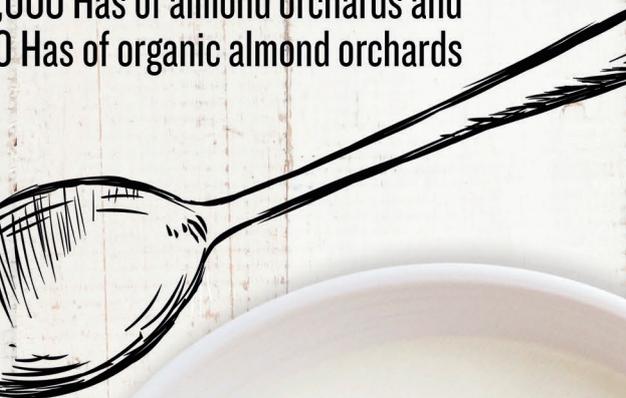
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Blue Diamond Has Introduced New Limited-Edition Snickerdoodle and Peppermint Cocoa Flavored Almonds for the Holidays

Blue Diamond has announced the launch of two new limited-edition flavors for the holidays: Blue Diamond Snickerdoodle Flavored Almonds and Blue Diamond Peppermint Cocoa Flavored Almonds. Perfect for sharing, gift giving, stocking stuffers, and as an indulgent snack, these almonds combine delicious holiday flavors with the nutritional benefits of almonds. "We are jumping into the holiday fun and festivities with two flavors that perfectly encompass the seasonality and spirit of indulgence while retaining the nutrition benefits that almond lovers appreciate," said Maya Erwin, Vice President of Innovation and R&D at Blue Diamond. Blue Diamond Snickerdoodle Flavored Almonds deliver a festive twist with a sweet cinnamon sugar seasoning that would make even a cookie jealous. Winter's favorite beverage inspires Blue Diamond Peppermint Cocoa Flavored Almonds with a delicious chocolatey flavor and hint of peppermint. 🍫



Mars, Incorporated Announces Major Packaging Innovation for KIND® Bars

Mars, Incorporated has announced that for the first time, packaging for KIND® snack bars will incorporate recycled content made from advanced recycling, reducing virgin plastic use. This represents a key milestone in Mars' commitment to a circular economy where packaging material never becomes waste. The new material has been completely redesigned for maximum circularity and is produced through the recycling of used mixed plastic that would otherwise be destined for incineration or landfill. This means that the new packaging is eligible for drop-off recycling in the UK, and curbside recycling in Ireland. Mars is focused on reducing the use of new virgin plastic by 25%, incorporating 30% recycled content into plastic packaging, and redesigning more than 12,000 packaging components across a diverse portfolio to fit with the recycling infrastructure that either exists today or is likely to exist in the future. 🍫

"For the first time, packaging for KIND® snack bars will incorporate recycled content made from advanced recycling, reducing virgin plastic use."

PepsiCo, ADM Announce Groundbreaking Agreement Aiming to Reduce Carbon Intensity by Supporting Regenerative Agriculture Practices

ADM and PepsiCo have announced a groundbreaking 7.5-year strategic commercial agreement to closely collaborate on projects that aim to significantly expand regenerative agriculture across their shared North American supply chains. This strategic partnership is expected to reach up to 2 million acres by 2030, and represents a trailblazing effort by two global companies that share ambitious carbon reduction goals. The companies' capabilities span the food and agriculture value chains, creating a unique, large-scale platform to support farmers' transition to regenerative agriculture, while building their resilience to climate change. Reaching the strategic partnership's goals could eliminate 1.4 million metric tons of greenhouse gasses – equivalent to the amount of electricity used to power 275,000 homes per year – at the farm level, while creating meaningful shared value directly for farmers. 🍫

Nestlé Explores Emerging Technologies for Animal-Free Dairy Proteins

Nestlé has announced that it is exploring emerging technologies for the development of animal-free dairy protein-based products. This move complements investments the company has made in plant-based meat and dairy alternative offerings over the years to meet the growing consumer demand for nutritious, more environmentally friendly diets that also taste great. Nestlé will pilot a novel product through the company's newly established U.S. R+D Accelerator, bringing it to the U.S. market later this year as a test-and-learn. The product was developed by Nestlé R&D teams in Switzerland. Through investing in initiatives to reduce the carbon footprint of dairy, launching more plant-based dairy alternatives, while exploring emerging technologies for animal-free dairy proteins, Nestlé will be able to transform its portfolio as a part of its broader commitment to provide food that's good for people and the planet. 🌱

Ferrero's Fannie May Announces Two New Decadent Innovations

US brand, Fannie May continues to grow under Ferrero with their first-ever chocolate bars, Fannie May Premium Chocolate Bars, and Rocky Road Chocolatier's Mix. These two new offerings will provide brand-new ways for fans to enjoy Fannie May's confections. The first-ever Fannie May Premium Chocolate Bars (3.5oz) will be available in four flavors: Milk Chocolate Pecan Brittle, Milk Chocolate Butterscotch with Sea Salt, Dark Chocolate Mint & Cookie and Dark Chocolate Sea Salt Almond. The new Chocolatier's Mix line is launching in 2oz, 7.5oz and 18oz bags. Rocky Road, a nostalgic flavor innovation for the chocolate brand, is a delicious combination of crunchy pecans, almonds and fluffy marshmallows coated in Fannie May's signature rich milk chocolate. The new Fannie May Premium Chocolate Bars are now available on FannieMay.com and at the 50+ Fannie May retail stores, regionally at Walgreens and other regional grocers. The Chocolatier's Mix Line is now available exclusively at Sam's Club and Fannie May retail stores and will be available widely at club, FDM and on FannieMay.com starting in March. 🌱



Wonderful® Pistachios Partners with Panda Global as an Official Snack of the First-Ever Licensed North American Super Smash Bros.™ Circuit

Wonderful® Pistachios announced a partnership with gaming organization Panda Global as an Official Snack of the Panda Cup, the first North American Super Smash Bros.™ circuit to be officially licensed by Nintendo. As part of the partnership, Wonderful Pistachios will serve as the Analyst Desk sponsor for its Last Chance Qualifier and the Panda Cup Finale, which takes place from December 16-18 and offers a \$100,000 prize pool for the winners. In addition to the in-person events, the qualifying rounds and finale will be broadcast on Twitch, where viewers will see Wonderful Pistachios ad spots featuring the disgruntled No Shells mascot, Sheldon the tortoise. Sheldon is upset with the brand managers of Wonderful Pistachios No Shells for their "anti-shell" advertising; however, No Shells is the perfect snack for gaming as it is healthy, delicious, and can be poured straight from the bag –no shell cracking required! According to a report by MRI Simmons, 47 million U.S. adults are esports fans with more than 80% of fans reporting that they eat or drink while watching competitive gaming. The convenience of Wonderful Pistachios No Shells, combined with the great variety of flavors, makes marathon gaming (and snacking) easy for fans. 🌱

The US Pistachio Alliance Established a Rework Facility in the European Union for Pistachio Shipments Rejected for Increased Aflatoxin Levels

For pistachio consignments that are rejected in the European Union (EU) when exceeding the EU's maximum levels for Aflatoxins, EU law foresees various options for the competent authorities to take: destruction, redispach outside of the EU, or special treatment (rework). In the past, US pistachio exporters typically returned rejected goods back to origin, incurring significant costs and delays. To avoid these costs and to more rapidly allow for the consignments to reach their customers in the EU, the US Pistachio Alliance, representing nearly 95% of the US pistachio processing industry, decided in 2018 to set up an EU establishment for the rework of pistachios. In 2020, the Belgian Food Safety Authority approved it and, since then, nine rework operations have been successfully undertaken in the facility located at the port of Antwerp, Belgium. The facility is available for the exclusive use by members of the Pistachio Alliance for rejections in all EU Member States. Rejected consignments can be moved to Antwerp under Customs control from anywhere in the EU. Pistachio rework consists of hand sorting by specially trained staff. ■

Mark Jansen, President and CEO of Blue Diamond, Announces Decision to Step Down



INC Board Member and Blue Diamond Growers President and CEO, Mark Jansen, has announced that he intends to step down from the role he has held with the agricultural cooperative and global consumer packaged goods leader since September 2010. Jansen has decided

to step away after a successful 12-year tenure as CEO because he believes the organization is well-positioned for future growth and the timing is right for him to make the change. According to Dan Cummings, Chairman of the Board, the co-op's Board of Directors has established a CEO Succession Committee and is working with executive search and leadership advisory firm, Egon Zehnder, on a nationwide search, open to both internal and external candidates. Jansen affirmed he is committed to supporting the search for a successor and plans to stay on until a new CEO has been selected and begins working to help ensure business continuity and a smooth leadership transition. ■

ADM Announces Global Trends Set to Drive Nutrition Innovation for 2023

ADM has unveiled its third annual outlook on the global consumer trends, looking at 2023. Dissecting the intersection of health and well-being, sustainability and food security, ADM has identified eight spaces that detail consumers' evolving behaviors, attitudes and aspirations. The eight areas serve as anchor points to inspire innovation, ushering in a new wave of products and services for 2023. The eight areas include expanded protein choices, balanced wellness, proactive personalization, trust and traceability, earth-friendly production, social impact, modern pet parenting, and experiential eating. "Often interconnected, these key themes are permeating throughout consumers' choices, demands and expectations of brands," said Brad Schwan, vice president of marketing for ADM. "The desire for a healthy mind, body and soul, as well as the global community and planet, is manifesting in proactive and decisive conscientious consumption across categories." ■



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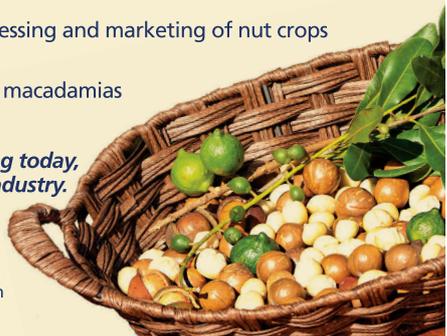
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MICHEL ROUX JR.

CHEF PATRON OF LE GAVROCHE
IN MAYFAIR, LONDON

Legendary chef Michel Roux Jr is the Chef Patron of iconic Michelin 2-starred Le Gavroche in Mayfair, London, as well as being an author and familiar face on our TV screens. Over the years, Michel has trained some of the UK's most respected chefs, including Marcus Wareing, Gordon Ramsay, and Monica Galetti, amongst others. Michel also oversees the food and beverage outlets at the legendary hotel, The Langham, London, which includes Roux at The Landau, Palm Court, and The Wigmore. Michel also operates Chez Roux, which offers unparalleled catering at your home or chosen venue, alongside individual cookery classes and culinary consultancy from the Roux team.

You come from a family of chefs, so has this been something that you always wanted to do, or was it just the natural path for you?

It was just the natural path for me, I never really wanted to do anything else. I was brought up watching my parents cook. My earliest food memories are the smells of the Fairlawne kitchen where my father was the private chef to the Cazelet family. Pastry, sugar caramelizing and stews, and I distinctly remember making ice cream with Dad (Albert Roux) when I was five or six, churning it by hand in a pail over ice.

French cuisine is world-renowned. How do you continue to showcase the very best of French cuisine in your restaurants? Have you ever considered diving into difference cuisines?

Le Gavroche is iconic for what it does. It was the UK's first three Michelin starred restaurant and it absolutely changed the face of dining out for Brits. It represents classic, fine, French cookery. It is elegance and luxury and comfort and that's always how my father wanted it to be. The menu has lightened somewhat over the years, perhaps slightly less cream and butter here and there, but we would never change the essence of what the restaurant is. It's so loved by so many, and has been for generations, so that's something I'm incredibly proud of and wouldn't change.

Your restaurant Le Gavroche has a long successful past. How do you continue to maintain the quality and experience that was set by your father and uncle who opened the restaurant more than 50 years ago?

Outside of the food, what Le Gavroche is so well-known for is the service. Our Front of House team are experts at what they do and aim to make every guest have a truly wonderful experience. That idea of friendly, warm and superb service is something that was, and still is absolutely integral to Le Gavroche. Some of our staff have been here for years and our guests know them so well. There's a familiarity and nostalgia that's so important to the soul of the restaurant.

Sustainability is such an important topic for so many reasons, and is increasingly becoming important to customers. What steps does your restaurant take to get the best ingredients and encourage sustainability?

You can't make good food without good ingredients, and the better the ingredients, the less you have to do to them to make great dishes. We take our sourcing very seriously, and always buy in the best available ingredients for our kitchens. It's the chef's duty to be careful in their choice of ingredients. I consider quality the most important factor in selecting

produce, but sustainability is the second consideration. It's interesting that Michelin is now including sustainability in the assessment of each restaurant included in its guides.

What role do nuts and dried fruits play in your cooking style and traditional French cuisine?

Traditional French food uses an array of nuts and dried fruits, it's really an integral part of our cuisine. It's the style of food we offer at the restaurant so it's a crucial component when we're cooking in the kitchen. Nougat de Montélimar is one of the traditional desserts served at a Provençal Christmas, for example, which uses pistachios and almonds. I'm also a fan of prunes from Agen, which is also known as the 'prune capital' of France.

In your opinion, what value is there in using nuts and dried fruits? How can they bring value to a recipe?

The great thing about nuts and dried fruits is they can bring a variety of components to a recipe or dish, depending on what you're looking for. They're so versatile, and can bring much-needed texture and sweetness. There's a delicious originality to them.

You have done many things aside from Le Gavroche, including write books, star on TV shows, etc. What can we expect from Chef Michel Roux Jr.; what other plans are in the making that you can share with us?

I'm a very busy man! I can't say too much right now, but I am working on TV and there's a book in the pipeline too... Watch this space! 🍴

QUICK-FIRE ROUND!

What do you enjoy the most about being a chef?

Mentoring the next generation of chefs and being Co-Chairman of The Roux Scholarship, a competition for professional chefs in the UK that was set up in 1983 by my father and uncle.

What is your personal favorite dish with nuts or dried fruits?

Florentine biscuits.

What is the next big gastronomical trend in the world?

Real comfort food, locality, sustainability.

What nuts and dried fruits do you always have in your kitchen at home?

My favourite Agen prunes soaked in Armagnac.

Chocolate Choux

Choux:

- 100g milk
- 100g water
- 4g salt
- 4g sugar
- 90g butter
- 105g flour -sifted
- 5g cocoa-sifted
- 150-200g whole egg

Craquelin:

- 75g butter
- 75g Demerara sugar
- 85g flour
- 5g cocoa

Hazelnut biscuit:

- 125g flour
- 125g ground hazelnut
- 200g butter - soft
- 100g sugar
- 20g egg yolk

Hazelnut filling:

- 250g Creme Patisserie
- 125g softened butter
- 125g hazelnut praline paste

Crème pâtissière:

- 250g milk
- 65g sugar
- 1 vanilla pod
- 20g flour
- 3 eggs

Chocolate cremeux:

- 165g cream
- 75g milk
- 60g yolk
- 25g sugar
- 100g dark chocolate 70%
- 60g milk chocolate
- 15g butter

Mix all ingredients for craquelin, roll out thinly, then chill. Cut into rounds.

To make choux

Boil water, milk, salt, sugar & butter. Add flour & cocoa. Mix well on heat until mixture dries out & leaves sides of the pan. Remove from heat. Whisk in eggs slowly to dropping consistency. Place in a piping bag.

Pipe choux on a lined baking tray. Top each one with a disc of craquelin.

Cook in oven at 220° for 8-10 mins then open the door slightly & bake for a further 10 mins until dried out & crisp.

To make crème pâtissière

Boil milk with vanilla. Mix sugar eggs & flour. Add milk into mixture, return to pan & bring gently to boil stirring continuously. Once the mixture has boiled & thickened remove from heat & pour into a bowl to cool.

Cover with a greaseproof paper in contact with the creme pat to prevent a skin forming.

To make hazelnut biscuit

Carefully mix all ingredients together to form a dough and chill. Roll to 2mm thick & cut a disc the same size as the base of the choux. Bake at 170° for 8-10 mins until golden brown. Leave to cool.

To make hazelnut filling

Mix all ingredients in a bowl & whisk until light & fluffy. Place in a piping bag.

To make cremeux

Make a crème anglaise by boiling milk & cream, mix yolks & sugar & pour on the hot milk. Return to the pan & cook gently to 82° stirring continuously. Remove from the heat & pour directly onto the chocolate. Mix well.

Cool to 35° & then stir in the butter. Place in a piping bag.

To assemble, turn over the choux & carefully cut off the base. Fill with the hazelnut filling. Top with a disc of hazelnut sable. Pipe a swirl of the chocolate cremeux on top. Decorate with halved toasted hazelnuts & chocolate shards.

Serve with a hazelnut or chocolate ice cream.



Country/Product Spotlight

China & Pine nuts



This Country Product Spotlight is the ninth in a series of industry and market overviews in the *Nutfruit* magazine. This report provides a snapshot of the pine nut industry in China, with data, analysis, and trends.

We would like to thank the China Chamber of Commerce for Import and Export of Foodstuffs for their collaboration in this edition.

Industry Highlight

An overview of production and trade

INC Chinese Campaign

See how the INC is reaching Chinese consumers

Pine Nuts and Health

Learn how to include pine nuts in your daily diet

New Product Launches

Insights into new products that utilize pine nuts



Industry Highlight

Chinese Pine Nut Industry in Numbers

45 M ha
of pine forest

3,500-16,000 MT
annual marketable production
(kernel basis, 2018/19-2022/23)

23%
of the world production
(5-year average)

13,400 MT
annual exports
(shelled, 5-year average)

53%
of the world exports
(shelled, 5-year average)

Production

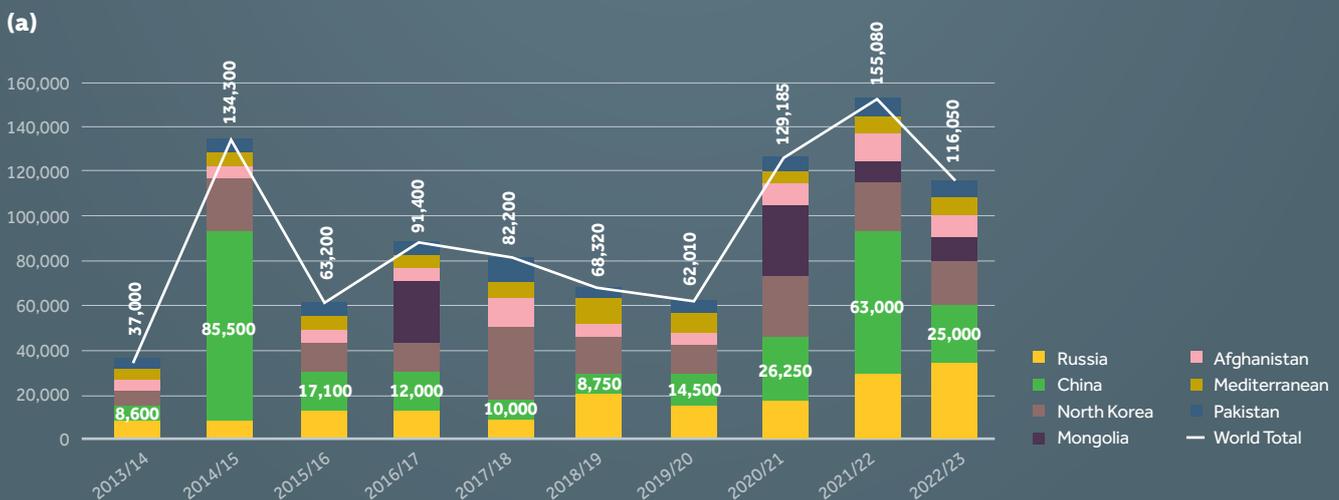
The edible seeds of pine trees, which are evergreen coniferous trees of the Pinaceae family, are known as pine nuts. Despite the fact that the genus *Pinus* has more than 100 different species, only about 30 of them produce seeds suitable for consumption and about 20 are traded domestically or internationally. These species are extensively distributed globally, from the scorching, arid deserts of Nevada and Mexico to the frigid temperature of northeastern Siberia and the high plateau areas in China^{1,2,3}.

The vast majority of pine nuts sold on the market come from natural woods, with only a few sourced from commercially-planted forests^{1,2}. China, Russia, North Korea, Afghanistan, Pakistan, Mongolia in the Eurasia region, along with the Mediterranean basin (Türkiye, Italy, Spain, Portugal..., producing exclusively *P. pinea*) currently lead the commercial production and trade of pine nuts⁴.

Global pine nut annual crops present marked fluctuations, partly because pine trees production follow a growing cycle that yields bumper crops every 3-5 years on average¹. According to the INC database, world production was estimated at 155,080 metric tons (in-shell basis)/46,330 MT (kernel basis) in the 2021/22 season and it is forecasted lower, at 116,050/34,730 MT, in 2022/23. Over the last ten seasons, China was, on average, the top pine nut producing country; the marketable crop averaged over 7,500 MT (kernel basis) and varied between 2,500 MT and 25,000 MT, accounting for 27% of the global production share (Figure 1).

Figure 1. World Pine Nut Production. (a) In-shell Basis, (b) Kernel Basis, Metric Tons

Sources: China Chamber of Commerce for Import and Export of Foodstuffs and INC database.



Global Statistical Review

Crop Forecast Update

November 2022



Statistics are also available at our website www.nutfruit.org

Map shows 5 top producing countries. Other major producers listed below.

Main Producing Countries

Almonds	Brazil Nuts	Cashews	Hazelnuts	Macadamias	Pecans	Pine Nuts	Pistachios					
USA Australia Spain Iran Türkiye Tunisia Greece	Chile Morocco Italy Syria	Bolivia Peru Brazil	India Cote d'Ivoire Vietnam Guinea-Bissau Brazil Tanzania Benin	Nigeria Indonesia Cambodia	Türkiye China Iran Italy Chile	South Africa Australia Kenya USA Guatemala Malawi Brazil	China Colombia New Zealand Vietnam	USA Mexico South Africa Australia Brazil China	China DPR Korea Pakistan Afghanistan Mongolia Russia Spain	Türkiye Portugal Italy	USA Iran Türkiye Syria Afghanistan China Greece	Italy Australia Spain
Walnuts	Peanuts	Dates	Dried Apricots	Dried Cranberries	Dried Figs	Prunes	Raisins Sultanas Currants					
China USA Iran Türkiye Ukraine Chile France Moldava	India Romania Argentina Hungary Italy Georgia Australia	China Vietnam India Ghana USA Brazil Nigeria Nicaragua Indonesia Cote d'Ivoire Senegal	Saudi Arabia Sudan Egypt Oman Iran Tunisia UAE Morocco Pakistan Libya Algeria Israel Iraq USA	Türkiye Iran China USA South Africa Australia	USA Canada Chile	Türkiye Egypt Iran USA Greece Spain Italy	USA South Africa Chile France Argentina Serbia Australia Italy	USA Greece Türkiye Australia Iran Argentina China South Africa India Chile Uzbekistan				

Listed by global production as per FAO but not necessarily meaning quantities going through commercial channels.

It is still too early to accurately estimate the incoming autumn crops in the Northern hemisphere. Supply figures for 2022/2023 are an early forecast. Some of the following crop estimates and forecasts are based on the INC Dubai Congress roundtables; others have been updated since the Congress. The INC will continue updating the statistics in next issues of the *Nutfruit* magazine and newsletters.

Pecans

碧根果 / Pacana / Noix de pécan / Noce pecan / Pecanuss / Pekan cevizi



Mexico. While the Mexican Government still has not published a final figure for the 2021 crop, based on USDA import figures, it is estimated that the crop was approximately 128,425 metric tons, in-shell basis. Heavy rains over the first half of September have filled local reservoirs and supplied badly needed water during the critical filling period of the nuts. As such, kernel quality is expected to be good. At the conclusion of the industry's annual meeting, the first week of September, COMENUEZ estimated the 2022 crop to be 145,151 MT, 12% more than in 2021.

USA. The same rains that drenched Northern Mexico dropped significant quantities of rain throughout the pecan belt. While the rains did cause severe flooding in some areas, early indications suggest minimal damage to the crop. Overall, growing conditions continue to be favorable, and barring any natural disasters, quality should be good. At the conclusion of the annual meeting of the National Pecan Sheller's Association, the organization forecasted a 2022 crop of

137,893 MT. While the industry is forecasting a slightly larger supply than in 2021, increased fertilizer, fuel, finance, labor and transportation costs should prevent a significant change in current market prices.

China. This year's crop year is about 5% up from 2021. Some growing areas are experiencing serious drought, especially alongside the Yangzi River watershed. With about 80,000 hectares, from which 30% are bearing, pecan is grown in nine provinces.

Brazil. The 2022 crop concluded lower than expected, due to the severe drought that affected the entire production zone, along with periods of very high temperatures. The average fruit size was smaller, but with a good kernel yield. Both in-shell and shelled exports continue to grow. For 2023, a better crop, of around 7,000 MT is expected, even with a forecast of below average rainfall for the growing season.

Estimated World Pecan Production. In-shell Basis · Metric Tons

Country	2021/2022				2022/2023			
	Beginning Stock	Crop	Total Supply	Ending Stock	Beginning Stock	Crop	Total Supply	Ending Stock
MEXICO	15,000	128,425	143,425	10,000	10,000	145,151	155,151	10,000
USA	75,394	115,803	191,197	80,211	80,211	137,893	218,104	90,901
SOUTH AFRICA	150	19,112	19,262	150	150	30,500	30,650	150
CHINA	0	4,000	4,000	0	0	4,200	4,200	0
AUSTRALIA	0	3,411	3,411	0	0	2,950	2,950	0
BRAZIL	0	6,000	6,000	500	500	3,000	3,500	500
ARGENTINA	0	2,000	2,000	0	0	2,000	2,000	0
OTHERS	0	3,500	3,500	0	0	3,500	3,500	0
WORLD TOTAL	90,544	282,251	372,795	90,861	90,861	329,194	420,055	101,551
ESTIMATED WORLD CONSUMPTION (Supply-End. Stock)				281,934				

Estimated World Pecan Production. Kernel Basis · Metric Tons

Country	2021/2022				2022/2023			
	Beginning Stock	Crop	Total Supply	Ending Stock	Beginning Stock	Crop	Total Supply	Ending Stock
MEXICO	7,500	64,213	71,713	5,000	5,000	72,576	77,576	5,000
USA	37,697	57,902	95,599	40,106	40,106	68,947	109,052	45,451
SOUTH AFRICA	75	9,556	9,631	75	75	15,250	15,325	75
CHINA	0	2,000	2,000	0	0	2,100	2,100	0
AUSTRALIA	0	1,774	1,774	0	0	1,534	1,534	0
BRAZIL	0	3,000	3,000	250	250	1,500	1,750	250
ARGENTINA	0	1,000	1,000	0	0	1,000	1,000	0
OTHERS	0	1,750	1,750	0	0	1,750	1,750	0
WORLD TOTAL	45,272	141,194	186,466	45,431	45,431	164,656	210,087	50,776
ESTIMATED WORLD CONSUMPTION (Supply-End. Stock)				141,036				

Sources: Brazilian Association of Nuts (ABNC), Brazilian Agricultural Research Corporation (EMBRAPA), Argentine Pecan Committee and other INC sources.

Dates

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The global climatic conditions –mostly high temperatures– have had an impact on the 2022/23 date production. Thus, in general, overall harvests in the orchards have decreased. However, this reduction has not affected world production, which has remained practically stable, owing to the gradual entering into production of the new plantations that were carried out in the majority of the producing countries.

At commercial level, prices are expected to stagnate, particularly for exports. While a relative drop in the sale of organic dates is anticipated, sales of date derivatives used as ingredients are foreseen to increase. Exporters are preparing to meet the needs for the period of large consumption of table dates: the end of year celebrations for the Mediterranean countries of southern Europe and Ramadan for South-East Asia.

Estimated World Table Date Production. Metric Tons

Country	2021/2022				2022/2023			
	Beginning Stock	Production	Total Supply	Ending Stock	Beginning Stock	Production	Total Supply	Ending Stock
SAUDI ARABIA	135,000	220,000	355,000	130,000	130,000	235,000	365,000	120,000
UAE	40,000	140,000	180,000	50,000	50,000	150,000	200,000	45,000
EGYPT	30,000	140,000	170,000	25,000	25,000	145,000	170,000	20,000
IRAN	50,000	135,000	185,000	38,000	38,000	135,000	173,000	40,000
ALGERIA	20,000	115,000	135,000	25,000	25,000	130,000	155,000	25,000
TUNISIA	20,000	120,000	140,000	20,000	20,000	120,000	140,000	15,000
IRAQ	3,000	60,000	63,000	15,000	15,000	60,000	75,000	12,000
ISRAEL	12,000	32,000	44,000	10,000	10,000	35,000	45,000	10,000
USA	9,000	30,000	39,000	12,000	12,000	30,000	42,000	12,000
PAKISTAN	10,000	28,000	38,000	8,000	8,000	25,000	33,000	7,000
OMAN	7,500	22,000	29,500	8,000	8,000	25,000	33,000	7,000
MOROCCO	1,400	26,000	27,400	6,000	6,000	20,000	26,000	5,000
SUDAN	4,000	9,000	13,000	3,000	3,000	10,000	13,000	2,500
LIBYA	350	1,500	1,850	400	400	2,000	2,400	300
OTHERS	28,500	35,000	63,500	25,000	25,000	35,000	60,000	20,000
WORLD TOTAL	370,750	1,113,500	1,484,250	375,400	375,400	1,157,000	1,532,400	340,800
ESTIMATED WORLD CONSUMPTION (Supply-End. Stock)				1,108,850				

Source: INC

These data concern only dates that have been packaged and presented for sale as such. They account for about 15% of global production of raw dates. Dates consumed in bulk and those destined for processing are not included.

Dried Apricots

杏脯 / Orejón / Abricot Sec / Albicocca Secca / Getrocknete Aprikose / Kuru Kayısı



Türkiye. The Aegean Exporters' Association confirmed the previous production estimate of 85,610 metric tons for the 2022/23 season, with a carry-in and carry-out inventories of 5,000 MT.

International shipments of Turkish dried apricots for the 2021/22 marketing year (August 1, 2021 to July 7, 2022) added up to 80,720 metric tons, 7% down from 2020/21. Exports year-to-date, from August 1 to October 1, 2022, amounted to 14,000 MT, which was 28% less than the 20,000 MT same period the previous year.

Estimated World Dried Apricot Production. Metric Tons

Country	2021/2022				2022/2023			
	Beginning Stock	Production	Total Supply	Ending Stock	Beginning Stock	Production	Total Supply	Ending Stock
TÜRKIYE	5,000	95,000	100,000	5,000	5,000	85,610	90,610	5,000
IRAN	5,000	26,000	31,000	3,000	3,000	24,000	27,000	n/a
UZBEKISTAN	1,200	5,000	6,200	0	0	7,000	7,000	n/a
AFGHANISTAN	0	4,000	4,000	0	0	6,000	6,000	n/a
CHINA	0	6,000	6,000	0	0	5,000	5,000	n/a
TAJIKISTAN	2,500	3,500	6,000	0	0	5,000	5,000	n/a
USA	0	1,900	1,900	0	0	1,900	1,900	n/a
SOUTH AFRICA	0	1,061	1,061	0	0	1,300	1,300	n/a
OTHERS	3,000	30,300	33,300	3,000	3,000	30,000	33,000	n/a
WORLD TOTAL	16,700	172,761	189,461	11,000	11,000	165,810	176,810	5,000
ESTIMATED WORLD CONSUMPTION (Supply-End. Stock)				178,461				

Sources: Aegean Exporters' Association, Iran Dried Fruits Exporters Association, Hortgro Dried Tree Fruit and other INC sources.