

# NUTFRUIT®

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

Edition 88. N° 1 March 2023

**INC XL WORLD NUT AND  
DRIED FRUIT CONGRESS**  
May 22-24, 2023  
London, UK

**London Calling!  
Industry Leaders  
Look Forward to  
Annual Congress**

p. 50



# ADVANCED PROCESSING SOLUTIONS FOR NUTS

Worldwide leader in technology for manufactured almonds.



From a single machine to complete processing lines.

Blanching at its best. Whiter blanched almonds.  
The perfect slices, slivers and dices.  
The finest flour.  
Optimal roasting.





# New Seasoning & Roasting



100% integrating your business



+34 965 930 077 / [info@maseto.com](mailto:info@maseto.com)







**We are grower, processor, packer  
& exporter of Iranian pistachios**



**Head office:**

**Middle Eastern Nuts  
( IRNUTS )**

Motahari 6, Motahari  
Street Rafsanjan, Iran  
PO Box:7718676343  
Tel:+98 (0) 3434323675  
Fax:+98 (0) 3434330680  
[info@irnuts.net](mailto:info@irnuts.net)  
[www.irnuts.net](http://www.irnuts.net)

**EU office:**

**Borna Foods Ltd**

8th floor, 6 Mitre Passage  
Greenwich Peninsula  
London, SE10 0ER  
United Kingdom  
Tel:+44 (0) 2037445567  
Fax:+44(0) 2033188968  
[info@bornafoods.com](mailto:info@bornafoods.com)  
[www.bornafoods.com](http://www.bornafoods.com)



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.

## BOARD OF TRUSTEES

**Michael Waring** - *Chairman*

MWT Foods, Australia

**Ashok Krishen** - *1st Vice Chairman*

ofi, Singapore

**Pino Calcagni** - *2nd Vice Chairman*

Besana Group, Italy

**Riccardo Calcagni**

Besana Group, Italy

**Bill Carriere**

Carriere Family Farms, USA

**Karsten Dankert**

Max Kiene GmbH, Germany

**Roby Danon**

Voicevale Ltd, UK

**Cao Derong**

China Chamber of Commerce, China

**Joan Fortuny**

De Prado Almonds, Spain

**Giles Hacking**

CG Hacking & Sons Limited, UK

**Mike Hohmann**

The Wonderful Company, USA

**Cheng Hung Kay**

CHK Trading Co. Ltd., China, Hong Kong

**Jack Mariani**

Mariani Nut Company, USA

**Mark Mariani**

Mariani Packing Company, USA

**Stephen Meltzer**

Balcorp Ltd., Canada

**Russell Mooney**

Intersnack Procurement B.V., Netherlands

**Pratap Nair**

Vijayalaxmi Cashew Company, India

**Osman Oz**

Aegean Exporters Associations, Turkey

**Antonio Pont** - *Honorary President*

Borges Agricultural & Industrial Nuts (BAIN), Spain

**Antonio Pont Jr.**

Crisolar Nuts, S.L., Spain

**Chen Qi**

Qiaqia Food Co. Ltd., China

**Jan Vincent Rieckmann**

August Töpfer and Co. (ATCO Group), Germany

**Hasan Sabir**

Sabirlar Findik Ihracat Ltd. Sti., Turkey

**Dick Walden**

The Green Valley Pecan, USA

## EXECUTIVE COMMITTEE

**Michael Waring** *Chairman*

**Ashok Krishen** *1st Vice Chairman*

**Pino Calcagni** *2nd Vice Chairman*

**Bill Carriere** *Board Member*

**Giles Hacking** *Board Member*

**Jack Mariani** *Board Member*

**Mark Mariani** *Board Member*

**Pratap Nair** *Board Member*

**Antonio Pont** *Board Member*

**Goretti Guasch** *Secretary General and Executive Director*

For all editorial and advertising enquiries:

**Marc Centelles**

marc.centelles@nutfruit.org



## INC HEADQUARTERS

Carrer de la Fruita Seca, 4  
Poligon Tecnoparc, 43204 Reus, Spain  
Tel: +34 977 331 416  
Email: inc@nutfruit.org  
inc.nutfruit.org

## INC Foreword

7

7 Nut and Dried Fruit Industry Gears Up for INC Congress in London

9 INC Sets New Strategic Goals for 2022-2026

## Business News

11

11 Cargill Publishes Study Showing Consumers Crave Healthier Indulgence in Bakery Aisle

12 Kellogg's Introduces New Flavor of Special K Featuring Almonds

## Gourmet

14

14 Massimiliano Alajmo, Italy

## Legal Update

17

## Feature Articles

21

21 German Act on Corporate Due Diligence Obligations in Supply Chains

23 Promising Food Trends of 2023

25 First Spanish-Type High-Oleic-Acid Groundnut Variety Released in India

## Country/Product Spotlight

29

29 Prunes, Chile

## Health News

42

42 Nuts as Part of Sustainable Diets for Planetary Health

## A Chat with the Industry

46

46 Louis Hinzen, Senior Manager for Economic Affairs, FoodDrinkEurope

## INC Congress

50

50 London 2023 Is Just Around the Corner!

## INC News

57

57 INC Pavilion Serves as Industry Hub at Gulfood 2023

62 INC Academia: Shaping Industry Leaders

64 The INC Continues to Grow its Presence in China

## Global Statistical Review

69

83 Special Report: Trends in Pistachio Exports from USA

## Industry News

86

86 Impressive Nutrition Studies Help Keep Global Demand High for Almonds

87 The Antioxidant Power of Pistachios

88 California Prune Board Launches Exciting New Strategic Marketing Campaign in Japan

89 Chilean Walnuts: Shipment Update and 2023 Estimation

90 News from the INC Nutrition Research & Education Foundation (INC NREF)

91 Elevating Nuts in Australian Dietary Guidance

92 Video Campaign Puts Wild Macadamia Conservation in the Spotlight

93 NDFTA Is Working Hard for Our Members to Overcome Ongoing Issues Post-Brexit

## Advertisers List

94

The Nutfruit magazine is published three times a year by the International Nut and Dried Fruit Council - INC (Fundació Privada Internacional Nut and Dried Fruit CIF G-43738475). This magazine, including all articles and illustrations, is copyright protected. Any utilization beyond the light limits set by the Copyright Act is subject to publisher's approval.

All the trademarks, brand identities and graphic images shown in this publication are the property of their respective owners.

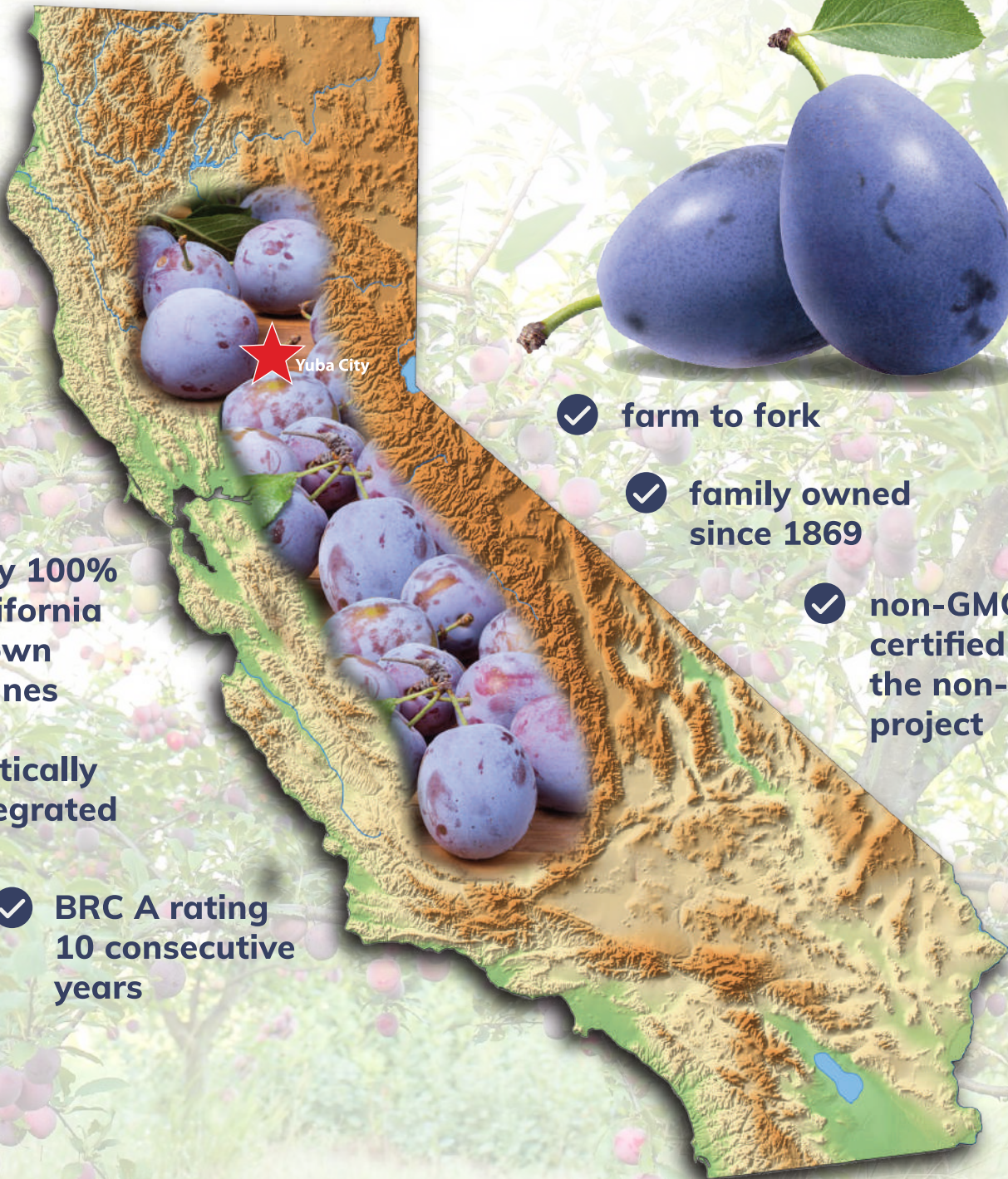
While the publishers believe that all information contained in this publication was correct at the time of going to press, they can accept no liability for any inaccuracies that may appear or loss suffered directly or indirectly by any reader as a result of any advertisement, editorial, photographs or other materials published in the Nutfruit magazine.



# WILBUR

PACKING COMPANY

Growing and Packing the finest California Prunes



✓ only 100%  
california  
grown  
prunes

✓ vertically  
integrated

✓ BRC A rating  
10 consecutive  
years

✓ farm to fork

✓ family owned  
since 1869

✓ non-GMO  
certified by  
the non-GMO  
project



[www.wilburpacking.com](http://www.wilburpacking.com)



# Nut and Dried Fruit Industry Gears Up for INC Congress in London

**MICHAEL WARING**  
INC CHAIRMAN



The attention of the nut and dried fruit industry is firmly fixed on the challenges and opportunities that lie ahead. Late last year, the INC Executive Committee came together at our headquarters in Reus, Spain, for a Strategic Planning Meeting, where we updated the INC's mission, vision and value proposition and defined the organisation's strategic goals for the next five years. For further details about the results of this fruitful meeting, I encourage you to read the article in this edition of the magazine by INC Executive Director Goretti Guasch.

The focus continues firmly on demand creation. Current economic conditions, with rising production costs and weaker pricing, represent a major challenge for most of our products. For more insights into crop expectations and demand, I invite you to consult this edition's statistical review.

At the time of writing, the Executive Committee has just finished its meeting in Vancouver, Canada, site of the 2024 INC Congress. At this meeting, we conducted a financial review for the end of 2022 and finalised the foundation's budget for 2023. We also reviewed all of the INC's ongoing projects and took stock of their progress. In Vancouver, the Executive Committee approved reforestation as the focus topic to launch the INC Sustainability Project. The Committee also decided to prioritise key areas of focus for health and nutrition research to obtain regulatory approved health claims and agreed to conduct a consumer insights study in 2023.

Last month, the INC returned to Dubai —this time for Gulfood, the world's largest annual food and beverage trade exhibition. Each year, Gulfood welcomes around 95,000 visitors from more than 120 countries. As ever, the INC Pavilion was buzzing with activity, providing an unparalleled venue for INC exhibitors to network and make contact with business partners.

I would also like to highlight the excellent results of our ongoing multi-country dissemination campaign targeting Generation Z, which is poised to become a key driver in the consumer market and represents the largest consumer base through to 2030. The campaign targeted Chinese Gen Z across key social media channels with messages aimed at

increasing consumption through consumption moments, health benefits and breaking down barriers against eating nuts and dried fruits. The campaign has reached 46 million members of China's Gen Z and featured the participation of 44 influencers. The multi-country dissemination plan will continue in China through 2023 and will also take on new horizons by launching in India, a key market for growth within the nut and dried fruit industry.

Looking ahead, the nuts and dried fruits industry is gearing up for the 2023 INC Congress, which will be held at the historic JW Marriott Grosvenor House Hotel in London on May 22-24, 2023. Over 930 registrations have been confirmed so far, representing more than 60 countries. The organising committee —Giles Hacking, Congress Chairman, Mark Mariani, INC Executive Committee Member, Goretti Guasch, INC Executive Director, and myself— is working tirelessly to ensure a top-notch event. The Congress will feature insightful roundtables on each nut and dried fruit, expert-led seminars on nutrition and sustainability, and an exclusive program of social events.

I want to express my deepest condolences to our INC family, friends and colleagues in the parts of Türkiye and Syria that were hit by the devastating earthquake in early February. We will continue to look for opportunities to support our affected colleagues in the wake of this catastrophic event.

Kind regards,

*Michael G. G. Waring*



# A NEW ERA IS BEGINNING

with *Sherlock*  
hypernova

**MASTER ENGINEERS AT INSORT ARE CREATING TECHNOLOGY THAT IS SO MAGNIFICENT, MOST WOULD DEPICT IT AS MAGIC.**

Using artificial intelligence applied in real-time in combination with the well proven Chemical Imaging Technology (CIT® Gen3) creates infinite possibilities on an unprecedented scale. Together, these breakthrough technologies guarantee the highest sorting reliability for the nut and dried fruit industry.



[www.insort.at](http://www.insort.at)





# INC Sets New Strategic Goals for 2022-2026

**GORETTI GUASCH**  
INC EXECUTIVE DIRECTOR



The future of the nut and dried fruit industry was front of mind as the INC Executive Committee gathered at our headquarters in Reus, Spain, for a Strategic Planning Meeting in late October 2022. By the time the meeting was adjourned, we had identified new priorities for the INC and charted a roadmap for the years ahead.

The Committee agreed that it was essential to incorporate the figure of the consumer into the INC's vision, mission and value proposition. The revised statements adopted by the Committee reflect our commitment to encouraging greater consumption in all markets across the globe:

- **Vision:** To grow consumption by being the leading international source of information on nuts and dried fruit for health, nutrition, statistics, food safety and quality standards while improving market access globally.
- **Mission:** To facilitate sustainable growth in supply and consumption through sharing the goodness and health benefits of nuts and dried fruit globally.
- **Value proposition:** INC promotes the sustainable growth of nuts and dried fruit globally to improve consumption and benefit the businesses involved.

The Committee also adopted four new strategic goals for the period 2022-2026:

- **Goal #1: Increase global consumption to ensure a healthy balance between supply and demand.** The consumer is key to the growth of our sector. Therefore, the INC will continue to empower the industry to work together and raise awareness about the importance of the health benefits of nuts and dried fruits. To help the INC achieve this goal a new committee on Global Communications and Insights is being created to ensure the correct message is reaching the consumer.

- **Goal #2: Prioritize key areas of focus for health and nutrition to obtain regulatory approved health claims to aid the promotion of nuts and dried fruits globally.**

The INC will focus its efforts on gaining a regulatory approved health claim in either Europe, USA, Australia or Canada as the claim in these areas would have global impact, recognition and prestige worldwide. As well as this the INC's multi-country marketing campaigns will aim to make an impact in key regions for consumption growth and penetrate them with marketing strategies by promoting the health benefits of nuts and dried fruits.

- **Goal #3: Collaborate with international organizations regarding increasing market access and overcome the challenges of the trade barriers and supply chain issues.**

The INC will continue to support initiatives to help overcome trade barrier challenges and supply chain issues to help global trade worldwide by being present in discussions where trade barrier challenges, tariffs, and regulatory and supply chain issues are topics on the agenda.

- **Goal #4: Define the sustainability agenda for the nut and dried fruit industry.** The INC will launch a global project to promote both the industry's sustainability efforts and the positive facts that are inherent in nuts and dried fruits, with the goal of ensuring that the promotion and concept of sustainability are aligned across the entire sector.

The new strategic goals represent a plan for growth and improvement. How our industry grows and evolves matters. We are grateful to all our members, stakeholders and the industry as a whole for your continued support and commitment to both the INC and the nut and dried fruit sector. ■



# Peanuts are

# DELICIOUSLY versatile



Easy to incorporate into any meal or snack, peanuts and peanut products offer an extra kick of flavour and nutrition. They're endlessly versatile and deliciously tasty. To learn more, visit [www.peanutsusa.org.uk](http://www.peanutsusa.org.uk)



**International Peanut Forum, Lisbon, 26-28 April 2023**

Meet all of your suppliers or customers in 3 days at 1 venue. Join us to meet suppliers of U.S. peanuts and discuss issues & opportunities facing the global peanut industry. Find out more about this 'must attend' event here [www.peanutsusa.com/events/international-peanut-forum](http://www.peanutsusa.com/events/international-peanut-forum)





## Cargill Publishes Study Showing Consumers Crave Healthier Indulgence in Bakery Aisle



New research from Cargill has found that consumers want the best of both worlds—indulgence and health—and they're willing to pay more for baked goods that deliver on both attributes. The food giant surveyed 1,200 US consumers to understand the unmet needs and motivations that drive consumer purchase behaviors related to cakes, pastries and cookies. The proprietary study, titled *Sweet Delight – Decoding Consumer Bakery Decisions*, not only looked at what consumers say they do but revealed the why behind their purchase decisions, including their expectations around textures, packaging claims and ingredients.

Among its findings, the Cargill research confirmed indulgence remains the most important purchase trigger for cake, pastry and cookie purchases, outweighing barriers such as weight gain, health or diet considerations. More than half (54%) of those surveyed said they chose bakery products to satisfy cravings, while 44% admitted they purchased them as a reward. Other aspects of the study explored the influence of ingredient lists, nutritional information and package claims on consumers' bakery purchases. Highlighting the continuing importance of label-friendly formulation, the research found consumers viewed ingredients as most influential to their purchase decision (42%), over nutrition scores (39%) and specific product claims (28%).

The research revealed that health-related attributes registered as some of consumers' biggest unmet needs, spanning desires for products that delivered portion control, balanced great taste and health, supplied energy boosts without sugar crashes and offered greater satiety, especially in the cookie and pastry space. The study also identified the most promising innovation platforms to meet those unfilled desires. By looking at both purchase drivers and consumers' willingness to pay more, Cargill found three top benefit/innovation platforms emerged: *Fresh from the Oven*, *Premium Indulgence* and *Better for You*. 🟩

## Blue Diamond Growers Announces Latest Sustainability Achievements

Blue Diamond Growers has announced key sustainability accomplishments from the past year in their first-ever sustainability report entitled *Growing a Better Tomorrow*, available on the Blue Diamond Growers website at [www.bluediamond.com/sustainability](http://www.bluediamond.com/sustainability).

According to Dr. Dan Sonke, Director of Sustainability at Blue Diamond Growers, the cooperative's sustainability efforts focus on six key pillars, including sustainable agriculture, water stewardship, biodiversity and pollinators, climate and energy, people, and resilient communities. Key achievements in 2022 include:

- \$45 million in funds awarded to Blue Diamond Growers by the U.S. Department of Agriculture (USDA) as part of a climate protection partnership activation that will be used to help growers expand existing implementation of cover crops, conservation plantings and hedgerows, and whole orchard recycling.
- More than \$1.74 million paid directly to growers through the Blue Diamond Growers Orchard Stewardship Incentive Program (OSIP). The OSIP now covers 40% of all Blue Diamond member acres representing more almond acres in a sustainability program than any other company in the world.
- 95% of Blue Diamond member orchards in the stewardship program report using efficient micro-irrigation systems—nearly two times the rate found in other California crops.
- 29% of Blue Diamond orchards reported planting cover crops for soil quality and pollinator benefits.
- 18% reduction of materials going to landfill at the Salida facility through increased recycling.
- A new project to reduce greenhouse gas emissions through the replacement and modernization of a steam boiler system at the Sacramento plant. The project is expected to reduce natural gas consumption by more than 30% and water use by 20%.
- \$140,000 in community grants committed to 14 organizations, along with \$25,000 donated in matching funds to contribute to 807 Future Farmers of America (FFA) jackets for high school students.
- 190,000 lbs of almonds and almond products—valued at more than \$700,000—provided in product and in-kind donations to food banks and other nonprofit organizations. 🟩

## Kellogg's Introduces New Flavor of Special K Featuring Almonds

Kellogg's has announced the launch of a new breakfast cereal featuring almonds: Kellogg's Special K High Protein. This new version of the iconic breakfast cereal comes in a decadent chocolate almond flavor and boasts the brand's highest protein offering ever. Packed with 20 g of protein per serving, real almonds and chocolatey goodness, Kellogg's created this flavor with both plant-based protein fans and chocolate lovers in mind. The launch of this variant coincided with the addition of two other members to the Special K family: Kellogg's Special K Oat Crunch Honey and Kellogg's Special K Zero. Sadie Garcia, Brand Director at Kellogg Company, commented: "With tasty new benefits like top-notch crunchy texture, our first-ever zero grams sugar cereal and our highest protein offering yet, you're sure to find something to satisfy your every need –and then some!" 🟢

## Frito-Lay Survey Identifies Crunch as Top Component of Perfect Snack

The latest Frito-Lay U.S. Trend Index has identified the "crunch" factor as the most important component of the perfect snack. The index polled consumers on their snacking preferences and found that more than 70% of snackers would reach for a food with a crunch when considering their perfect snack. Beyond crunch, the survey found that other important snack factors included sweet (66%), salty (61%) and filling (53%). Almost half of those surveyed expressed that, when thinking of a perfect snack, that snack is also nostalgic and reminds them of a specific moment in time (49%). This poll was conducted by Morning Consult between November 4-November 7, 2022 among a national sample of 2,212 adults. "Consumers are at the heart of all we do, so considering every component of a snack—including the crunch factor—is very important to us," commented Denise Lefebvre, senior vice president of R&D for Frito-Lay and Quaker Foods North America. 🟢

## Nutella Debuts Two Global Fan Favorites in the United States



Nutella has announced the debut of two new products in the US market: Nutella B-Ready and Nutella Biscuits. Already beloved by thousands across the world, these delicious offerings are the first innovations to come to the United States since Nutella &GO!, which debuted in 2012. Nutella B-Ready is a breaktime snack designed to be enjoyed anywhere and anytime. It is a light, crispy wafer shell filled with creamy Nutella and sprinkled with puffed wheat crisps. Nutella Biscuits consist of a golden baked crunchy biscuit, specially crafted to hold a creamy heart filled with the unique taste of Nutella. "We are thrilled to be launching Nutella B-Ready and Nutella Biscuits in the US, two products that have already received love and accolades across the globe," commented Noah Szporn, Senior Vice President of Spreads at Ferrero North America. 🟢



**CAIBA**

Indústria e Comércio S/A  
77 YEARS - SINCE 1946

## Brazil Nuts

In Shell and Shelled/kernels  
NUTRITION AND FLAVOR FROM  
THE AMAZON HEART

PROCESSORS  
AND  
EXPORTERS

- 🟢 Powerful antioxidant
- 🟢 Strengthens the immune system
- 🟢 Vitamin E and omega 9
- 🟢 Good for the heart, thyroid and brain












ORGANIC  
VEGAN  
GLUTEN FREE  
NON GMO  
WILD GROWN  
FSMA COMPLIANCE  
100% NATURAL

Rua Justo Chermont, 194  
Bairro Centro - CEP: 68.250-000  
Obidos - Pará - Brasil  
Telephone: +55 91 3222-2742  
WhatsApp: +55 91 99988-2970  
adm@caiba.com.br - www.caiba.com.br





GLOBAL SOURCING AND DISTRIBUTION OF  
**ALL NUTS, SEEDS AND DRIED FRUIT** FOR PROCESSORS,  
PACKERS, IMPORTERS AND BUYING GROUPS

**CALL +44(0)208 2026600 | SALES@KENKKO.COM**  
**WWW.KENKKO.COM**

**ALMONDS**

**BRAZIL NUTS**

**PINE KERNELS**

**DEHYDRATED FRUIT**

**PECANS**

**CASHEWS**

**MACADAMIA NUTS**

**PUMPKIN SEEDS**

**DRIED FRUIT**

**DRIED APRICOTS**

**PISTACHIOS**

**WALNUTS**

**SUNFLOWER SEEDS**

**HAZELNUTS**

**PEANUTS**







## MASSIMILIANO ALAJMO

CHEF, ITALY

Born in Padua in 1974, Massimiliano Alajmo is a world-renowned Italian chef. He spent much of his childhood in Le Calandre with his mother, who was the chef of the restaurant. After attending the Hotel Institute of Abano Terme and deepening his training in the kitchens of Alfredo Chiocchetti, Marc Veyrat and Michel Gu, in 1994 he took over the kitchen of Le Calandre. In 2002, the Michelin Guide attributed three stars to the restaurant; Massimiliano, only 28 years old, thus became the youngest chef in the world to get this prestigious recognition. Today, based at Le Calandre, a creative center as well as a culinary laboratory, he supervises and manages the kitchens of the group's premises.

**Being a cook is something that runs in your family. What is your first memory of helping out in the kitchen, and when did you know that you want to become a chef full time?**

I have been cooking since the moment my mother, *mamma Rita*, gave me my first handful of flour. I was five years old. She was the head chef of Le Calandre at the time and I would come to visit her every day after school. I would help as best I could, rolling out cookie dough or stirring a pot of risotto. I have such a vivid memory of being in the kitchen at that age. I was as tall as the bottom of the chefs' jackets and my dream in life was to one day have a clean, white, perfectly-pressed jacket of my own. My memories of that time deeply influence my cooking still today.

**Italian food is a cuisine that is adored all over the globe. However, sometimes it gets changed in other countries. For you, what is the essence of traditional Italian food? What makes it an amazing cuisine?**

Italian food varies greatly even in Italy, but I would say that the common denominator is sun and a smile. The diversity makes it truly remarkable,

as well as the warmth and comfort it provides.

**At 28 years old, you were awarded your third Michelin star, becoming the youngest chef ever to achieve this. What does this achievement mean to you and what future goals are you setting for yourself?**

Our goal as chefs is to make our guests happy and provide them with a fun, fulfilling experience. My challenge each day is to make sure our guests leave with a smile. Our goal is to be able to do this every day in all of our restaurants—from Padua to Venice, from Paris to Marrakech.

**Consumers nowadays consistently want healthier and more sustainable food options. How is your restaurant Le Calandre catering to these desires from customers?**

Our cuisine is based on the pillars of lightness and depth of flavor. The selection of quality ingredients is key, especially with regards to one's health. We have deep respect for the ingredients that enter our kitchen and are meticulous about how they

are grown or produced. Our focus on ingredients is what makes for healthy, happy customers.

**Apart from the well-recognized uses of nuts and dried fruits in Italian food, such as pesto, what other uses are there?**

Nuts are commonly used in Italy to make both sweet and savory preparations, including gelato and sweet spreadable creams made with almonds, hazelnuts or pistachios. In Venice, for example, pine nuts and raisins are used in a traditional dish called *sarde in saor*, or sardines that are first fried and then pickled in vinegar and onion.

**How can nuts and dried fruits make a dish better? What do you value about them?**

This all depends on the quality of the nuts, of course. We use a variety of nuts to make dairy-free milks that give a creamy sensation to our dishes without the lactose.

**You are not only a chef, but also a philanthropist with a non-profit for childhood diseases, an author and a restaurateur. What plans do**



**you have for the upcoming years?  
Any projects you would like to  
share with us?**

My brother Raffaele and I founded a non-profit organization called Il Gusto per la Ricerca over 10 years ago. One hundred percent of the funds raised are donated to research on childhood diseases and assisting the kids that are suffering from them. Every year, we bring together chefs from across Italy and Europe to prepare a special lunch and auction to support charities with a similar mission. 🍴

**QUICK-FIRE ROUND!**

**What do you enjoy the most  
about being a chef?**

The chance to understand and get to know the world through ingredients. And having the opportunity to meet new people every day.

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

Bread, olive oil, marzipan (sweet almond paste) and bottarga.

**What is the next big  
gastronomical trend  
in the world?**

Silence.

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

Sicilian almonds,  
Piedmontese hazelnuts and  
Lara walnuts.

# Egg Floating in Hazelnut Broth

Ingredients for 4, composition for 1

**Floating egg:**

- 160 g egg whites
- 2 g salt
- 2 g dill, chopped
- 20 g cream of asparagus
- 4 egg yolks
- 20 g delicate extra-virgin olive oil

Whisk egg whites with salt and dill, then divide between 4 steel ring molds (6 cm/2½ in wide and 2 cm/1 in tall) on a baking sheet lined with parchment paper. Form a hollow in the center of each whipped egg and fill with cream of asparagus. Cover with the remaining egg white, leveling the surface with a spatula. Place the baking sheet under a broiler and cook until lightly browned for 3 minutes. With the back of a spoon, form a hollow in the top of the egg white and lay inside the raw egg yolk inside. Return to the broiler for a moment, then drizzle with a little olive oil and a pinch of salt.

**Hazelnut broth:**

- 150 g beef (forequarter muscle), cut into pieces
- 20 g delicate extra-virgin olive oil
- 40 g white onion, chopped
- 30 g green celery, chopped
- 30 g carrots, chopped
- ¼ bay leaf
- ½ clove
- 1 small piece star anise
- 30 g white wine
- 10 g red wine
- 15 g semi-dry Marsala
- 250 g ice
- ½ L hen broth, very cold
- salt, to taste
- 10 g hazelnuts, toasted until brown in a 140°C/285°F oven

Separately brown meat and chopped vegetables in oil. Combine meat and vegetables in a Dutch oven with bay leaf and spices. Add wines, let evaporate, cover with ice, and add cold hen broth. Add salt and cook gently for about 1 hour, making sure to skim off the fat. Add roasted hazelnuts and cool to 4°C/40°F. Vacuum-seal and refrigerate for 8 hours (for further flavor extraction). Strain.

**Parmigiano drops:**

- 150 g Parmigiano Reggiano aged 24 months, diced
- 250 g still mineral water
- 10 g delicate extra-virgin olive oil

Place the Parmigiano in a Pacojet® container with water and oil. Freeze at -20°C/-68°F, then pacotize until creamy. Shape into small quenelles using a spoon.

**Cream of asparagus:**

- 3 g salt
- 1 g granulated sugar
- 200 g still mineral water
- 150 g white asparagus, trimmed
- 4 g delicate extra-virgin olive oil

Dissolve salt and sugar in water. Vacuum-seal asparagus with brine and cook in a steam oven at 102°C/215°F for 20 minutes. Drain asparagus well. Purée 90 g asparagus with oil until creamy. Cut remaining asparagus into pieces for finishing the dish.

**To finish:**

- 500 g hazelnut broth
- 60 g white asparagus, cooked in brine

**Composition:**

Pour boiling broth into a hot bowl, place floating egg in the center, garnish with 6 pieces of asparagus and 2 Parmigiano drops.

**Note:**

To concentrate the protein and have stiffer egg whites, pour whites into a fine mesh chinois to separate the watery part from the rest.







Country/Product Spotlight

# Chile & Prunes



This Country/Product Spotlight is the tenth in a series of industry and market overviews in *Nutfruit* magazine. This report provides a snapshot of the prune industry in Chile, with data, analysis and trends.

We would like to thank Chileprunes for their collaboration on this edition.

## Industry Highlight

An overview of production and trade

## A New Sustainability Standard for the Prunes Industry

Chileprunes describes the development of a new sustainability standard for the prunes industry

## Health Benefits of Prunes

Learn about the nutritional qualities of prunes

## Prunes on the Market

Discover the versatility of this dried fruit



# Global Statistical Review

## Crop Progress Report

March 2023



Statistics are also available at our website  
[inc.nutfruit.org](http://inc.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	Chile		Bolivia	India	Nigeria	Türkiye	China	South Africa	China	USA		China	Türkiye	USA	Italy
Australia	Morocco		Peru	Côte d'Ivoire	Indonesia	Italy	Iran	Australia	Colombia	Mexico		North Korea	Portugal	Iran	Australia
Spain	Italy		Brazil	Vietnam	Cambodia	USA	Chile	Kenya	New Zealand	South Africa		Pakistan	Italy	Türkiye	Spain
Iran	Syria			Guinea-Bissau		Georgia		USA	Vietnam	Australia		Afghanistan		Syria	
Türkiye				Brazil		Azerbaijan		Guatemala		Brazil		Mongolia		Afghanistan	
Tunisia				Tanzania		Spain		Malawi		China		Russia		China	
Greece				Benin		France		Brazil				Spain		Greece	
															
Walnuts		Peanuts		Dates		Dried Apricots		Dried Cranberries		Dried Figs		Prunes		Raisins Sultanas Currants	
China	India	China	Vietnam	Saudi Arabia	Sudan	Türkiye		USA		Türkiye		USA	South Africa	USA	Greece
USA	Romania	India	Ghana	Egypt	Oman	Iran		Canada		Egypt		Chile		Türkiye	Australia
Iran	Argentina	USA	Brazil	Iran	Tunisia	China		Chile		Iran		France		Iran	Argentina
Türkiye	Hungary	Nigeria	Nicaragua	UAE	Morocco	USA				USA		Argentina		China	South Africa
Ukraine	Italy	Indonesia	Côte d'Ivoire	Pakistan	Libya	South Africa				Greece		Serbia		India	
Chile	Georgia	Argentina		Algeria	Israel	Australia				Spain		Australia		Chile	
France	Australia	Senegal		Iraq	USA					Italy		Italy		Uzbekistan	
Moldova															

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

The INC will continue updating the statistics in next issues of the *Nutfruit* magazine and newsletters.