

# NUTFRUIT®

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

Edition 89. N° 2 July 2023

INC XL WORLD NUT  
AND DRIED FRUIT CONGRESS

## Majestic London Hosts INC Congress in Style

p. 46

# INCUS<sup>®</sup> Tech

Advanced Processing Solutions for Nuts



The finest meal/flour



Experts in  
Almonds & Nuts



Innovative  
Solutions



Custom Made  
Projects



Sanitary Design at  
its Highest Level

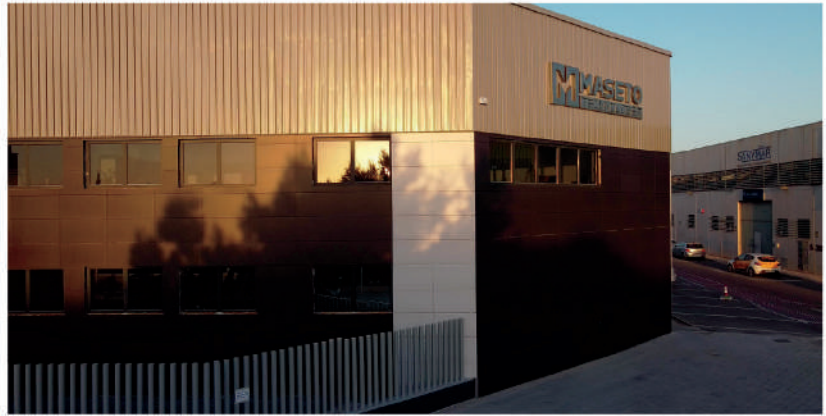
## FROM SINGLE MACHINES TO COMPLETE PROCESSING LINES

- SHELLING
- BLANCHING
- SLICING
- SLIVERING
- DICING
- MILLING
- DRYING
- ROASTING
- SIZING & SIFTING
- CLEANING
- WEIGHING & PACKAGING
- METAL DETECTION



[www.incus.es](http://www.incus.es)





We are glad to be at our new facilities in order to keep Growing!

100% integrating your business



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

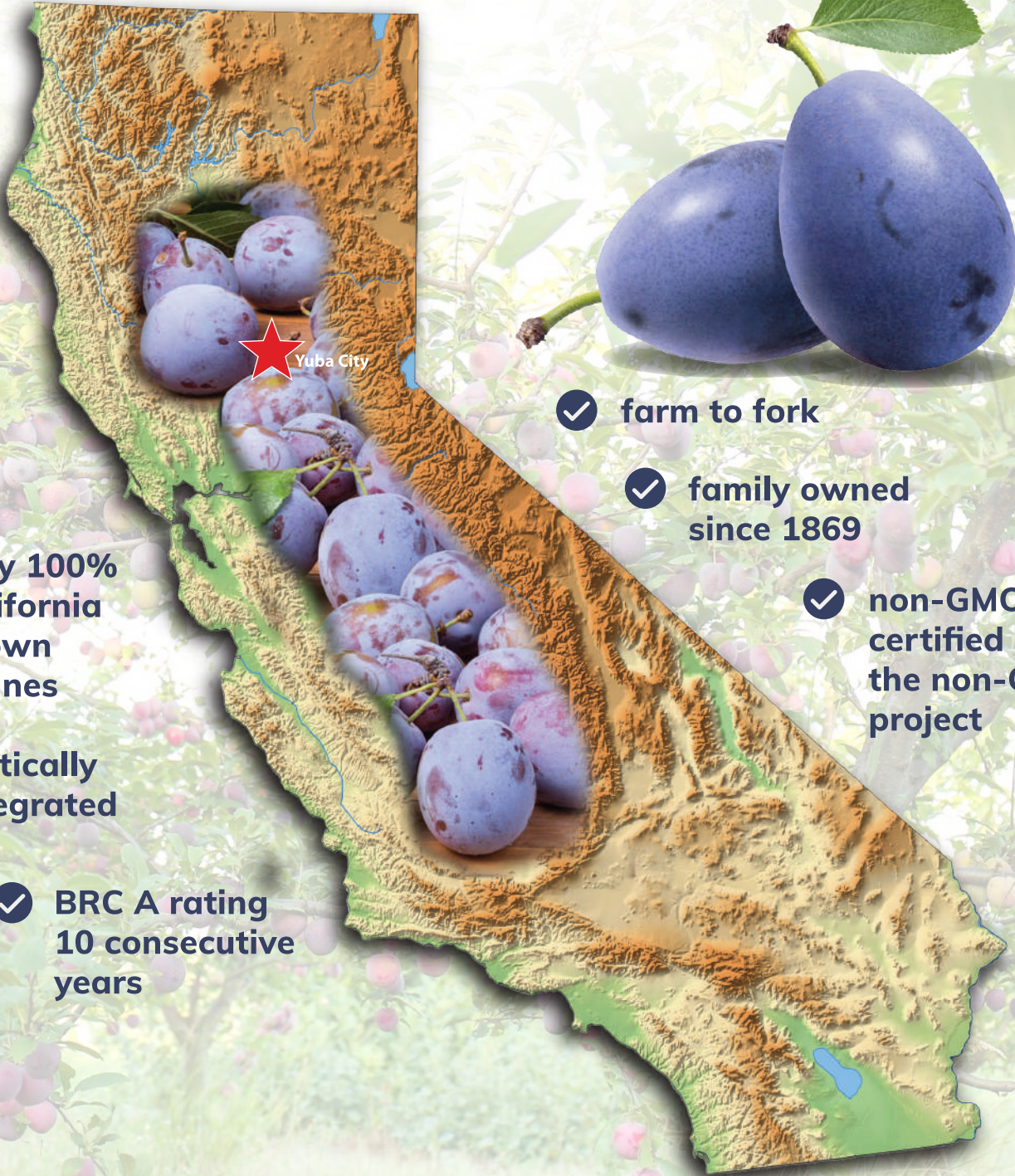




# WILBUR

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)



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

**Kai Bockmann**  
Blue Diamond Growers, USA

**Riccardo Calcagni**  
Besana Group, Italy

**Jose Eduardo Camargo**  
QueenNut Macadamia, Brazil

**Bill Carriere**  
Carriere Family Farms, USA

**Christina Chen**  
Qiaqia Food Co. Ltd., China

**Mia Cohen**  
Setton Pistachio of Terra Bella, Inc, USA

**Roby Danon**  
Voicevale Ltd, UK

**Cao Derong**  
China Chamber of Commerce, China

**Gary Ford**  
Diamond Foods, USA

**Joan Fortuny**  
De Prado Almonds, Spain

**Giles Hacking**  
CG Hacking & Sons Limited, UK

**Mike Hohmann**  
The Wonderful Company, USA

**Hide Honda**  
Shoel Foods Corporation, Japan

**Cheng Hung Kay**  
CHK Trading Co. Ltd., Hong Kong, China

**María José Llopis**  
Almendras Llopis, S.A., Spain

**Jack Mariani**  
Mariani Nut Company, USA

**Lalo Medina**  
Pecan Grove Farms, USA

**Stephen Meltzer**  
Balcorp Ltd., Canada

**Russell Mooney**  
Intersnack Procurement B.V., Netherlands

**Pratap Nair**  
Vijayalaxmi Cashew Company, India

**Osman Oz**  
Aegean Exporters Associations, Türkiye

**Varee Phonphaisan**  
Heritage Snacks and Food Co., Ltd, Thailand

**Antonio Pont** - *Honorary President*  
Borges Agricultural & Industrial Nuts (BAIN), Spain

**Antonio Pont Jr.**  
Crisolar Nuts, S.L., Spain

**Jan Vincent Rieckmann**  
August Töpfer and Co. (ATCO Group), Germany

**Hasan Sabir**  
Sabirlar Findik Ihracat Ltd. Sti., Türkiye

**Börk Schmidt**  
Bösch Boden Spies GmbH and Co Kg, Germany

## 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*

**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

Edition 89. N° 2 July 2023

## INC Foreword 7

7 1,300 Professionals Gather in London for the INC's Flagship Event

9 Hot Topics in the Nut and Dried Fruit Industry

## Business News 11

11 KIND Pledges to Exclusively Source Almonds from Farms Leveraging Regenerative Agriculture Practices by 2030

12 Borges Celebrates 125 Years of History at New Institutional Headquarters

## Gourmet 14

14 Jean Delpont, UK

## Legal Update 17

## Feature Articles 20

20 Supplementary Mechanical Pollination in Fruit and Nut Crops

22 Nuts for (Forest) Restoration

## Country/Product Spotlight 25

25 Almonds, California

## Health News 36

36 The Present and Future of Health Research on Nuts and Dried Fruits: Special Issue in *Nutrients*

38 The LEAP Study and Implementation of its Findings

## A Chat with the Industry 42

42 Hauke Will, Head of Agricultural Production, Ritter Sport

## INC Congress 46

46 Majestic London Hosts INC Congress in Style

## INC News 58

58 INC Academia On-site Course 2023

60 INC Dissemination Campaign Continues Presence in China

61 INC Outreach Visit to China

62 INC Targets India's Vast Generation Z Market

63 INC Delegation Meets with Indian Ministers of Commerce and Agriculture

64 In Memoriam: K. Ravindranathan Nair

65 INC Gears Up for Anuga 2023

67 INC Publishes 2022/2023 Statistical Yearbook

68 INC Participates in UN Agricultural Quality Standards Meeting

## Global Statistical Review 69

83 Special Report: Chinese Tree Nut and Dried Fruit Import Market

## Industry News 86

86 Industry-Led Sustainable U.S. Peanuts Initiative Is Helping Growers Tell Their Sustainability Story

87 Believe It or Nut... Review Paper in *Nutrients* Aims to Set the Record Straight on Nut Protein Quality

88 Dried Fruit Alliance Celebrates Campaign Success

89 Devastating Earthquake Strikes Heart of Apricot Growing Regions in Türkiye, Killing Thousands

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

91 Chilean Walnut Crop Update: Volume Decline

92 California Prunes Help Fuel Leading Italian Athletes to Success

## 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.



We are one of the largest European agricultural organizations specialized in almond farming in Spain.

# WE GROW TO MAKE ALMONDS GROW



Rainfed  
agriculture  
(Water footprint)



Organic  
experts



Bee friendly  
certified



**Almendras  
de España**

Environmental  
product  
declaration

Certification by AENOR:  
UNE-EN-ISO 14025

Almond  
growers



Origin Spain

[www.crisolar.es](http://www.crisolar.es) / [info@crisolar.es](mailto:info@crisolar.es) / Phone: (+34) 977 300 510



# 1,300 Professionals Gather in London for the INC's Flagship Event



**MICHAEL WARING**  
INC CHAIRMAN

The INC XL World Nut and Dried Fruit Congress, held from May 22-24 in London, was a resounding success. Nearly 1,300 attendees from 65 countries gathered at the JW Marriott Grosvenor House in Mayfair to share ideas on demand creation, sustainability and the latest findings in health and nut allergy research. I am thankful for all the hard work put in by Congress Chair Giles Hacking and the INC team, led by Goretti Guasch, to make our flagship event an unforgettable experience. I am thrilled to announce that next year's congress will be held in Vancouver, Canada, and that the Organising Committee will be co-chaired by Ranjeet Wallia and Stephen Meltzer.

The Board of Trustees and the Executive Committee held productive meetings in London ahead of the congress. Decisions reached include the appointment of Roby Danon (Voicevale Ltd) as chair of the Statistics Committee, Vincent Rieckmann (ATCO Group), as chair of the INC Ambassadors, Lalo Medina (Pecan Grove Farms) as chair of the INC Academia, Antonio Pont Jr. (Crisolar Nuts, SL) as chair of the Business Integrity Committee and Mike Hohmann (The Wonderful Company) as chair of the new Global Communications and Consumer Insights Committee. The Board of Trustees also welcomed several new members: Kai Bockmann (Blue Diamond Growers), Jose Eduardo Camargo (QueenNut Macadamia), Mia Cohen (Setton Pistachio of Terra Bella, Inc), Gary Ford (Diamond Foods), Hidemitsu Honda (Shoei Foods Corporation), María José Llopis (Almendras Llopis S.A.), Lalo Medina (Pecan Grove Farms), Varee Phonphaisan (Heritage Snacks and Food Co., Ltd) and Dirk Schmidt (Bösch Boden Spies GmbH and Co Kg). The Executive Committee bids a special farewell to Mark Mariani, a former INC Chairman, to whom we are all grateful for his many years of service to the INC.

The INC Congress 2023 provided a great networking event for the nut and dried fruit industry. We created an environment in London that allowed us to identify the industry's issues and opportunities and discuss ways to innovate and drive sales of our healthy products in consuming markets globally, taking advantage of the current excellent availability of product

across the entire nut and dried fruit range. Additional details about the INC Congress can be found in the corresponding section of this magazine.

As part of our multi-country dissemination plan, we renewed our commitment to encouraging young people in China to discover the goodness of nuts and dried fruits. In keeping with these efforts, the INC will be sponsoring a symposium at the 14th Asian Congress of Nutrition in Chengdu, China, this September. The INC symposium, featuring distinguished researchers from India and China, will focus on nut consumption and the prevention of prevalent diseases, specifically cardiovascular disease, cognitive impairment and diabetes.

Also under the umbrella of the INC's dissemination efforts, this year we launched our first campaign in India, targeting the country's vast Generation Z cohort. At the time of writing, an INC delegation —myself included— has just returned from India, where we met with high-ranking Indian government officials, including the Minister of Commerce and Industry and the Minister of Agriculture, among others. In these meetings, we offered expert support for the development of the Indian nut and dried fruit industry, presented the INC's multi-country dissemination campaign, promoted nuts and dried fruits as wholesome, disease-preventing foods, expressed the INC's position on the benefits of free trade, and made the case for reducing trade barriers to keep supply and demand in balance globally. For further information about our journey to India, see page 63 of this magazine.

Kind regards,

*Michael G. Waring*



# INFINITE POSSIBILITIES

with **sherlock**  
hypernova

**INSERT'S BREAKTHROUGH TECHNOLOGIES GUARANTEE THE HIGHEST SORTING RELIABILITY FOR THE NUT AND DRIED FRUIT INDUSTRY.**

- Artificial Intelligence applied in real time
- Chemical Imaging Technology (CIT®)
- High precision sorting
- FM removal independent of size, shape, weight and density
- Small Line Footprint
- ✓ All types of foreign material
- ✓ Rancidity
- ✓ Bitter Almonds
- ✓ Moisture & Oil content
- ✓ Immatures
- ✓ Chip & Scratch
- ✓ Visible and invisible rot in nuts
- ✓ Mummies
- ✓ Webbing
- ✓ Gummies
- ✓ Embedded shells
- ✓ Butterballs
- ✓ Shivel
- ✓ Mold
- ✓ Insect damage
- ✓ and many more ...



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





# Hot Topics in the Nut and Dried Fruit Industry



**GORETTI GUASCH**  
INC EXECUTIVE DIRECTOR

It is imperative to promote nut and dried fruit consumption by creating demand through innovative products and promotional campaigns in key areas for growth. But in which areas, and with what content?

The INC conducted a survey to review the state of the global nut and dried fruit supply chain over the last year. At the retail level, we saw that snack demand was firmly up in growing markets, with higher demand for flavored nuts in higher-purchasing-power sectors and bulk nuts in lower-purchasing-power sectors. Product innovation—for example in flavored nuts, nut drinks, spreads, oils, flours and packaging—is clearly the way to drive demand.

But in what regions should the industry focus its efforts to drive demand? Definitely India, with its young population, growing economy and expanding middle class. China, a traditional market for walnuts and pine nuts, also has room for expansion. Southeast Asia is a huge potential market for tree nuts. And South America, traditionally an exporting region, has prospects for domestic consumption growth. Promotional activity is needed to drive demand in all these places.

In particular, the INC has set its sights on India, a country where Generation Z numbers 470 million. We carried out a survey in India to determine how best to target this market. To start, the study looked at what nutrients and health benefits are important to this audience. Proteins were at the top of the list. Respondents strongly associated fresh vegetables and fruits with proteins, followed by dried fruits and nuts. “Energy,” “immunity,” and “rich in proteins” were the top benefits of food sought by India’s Gen Z—and respondents already perceive nuts and dried fruits as delivering these benefits.

Regarding snacking habits, 74% of India’s Gen Z snack at least once per day, mainly to satisfy a food craving. The top snack requirements were tasting good and being healthy.

Cost and taste are the main barriers to nut and dried fruit consumption. The main place for snacking is the home, although on-the-go consumption is on the rise. Chips, savory products and fresh fruit are the go-to snacks for India’s Gen Z, who snack on an average of three foods. They typically consume in the traditional way—roasted or salted for nuts and natural for dried fruits—but flavored nuts and toppings present opportunities for growth. Finally, people who snack more regularly tend to have higher incomes and are more interested in health benefits.

As for the cultural context of meals, the main purchase channel for nuts and dried fruits is the supermarket, followed by small grocery stores, although the online channel is gaining traction. Regular-size packages are still the most popular format, although there has been a shift towards snack-size packs. Gen Z is the main decision-maker regarding what foods to snack on, and they are also the ones who go out and buy them.

Armed with these survey results, the INC’s multi-country dissemination plan has entered India with the campaign “Feel the Goodness of Nuts and Dried Fruits,” which aims to create demand by pushing nuts and dried fruits as snacks that provide the three main things Gen Z is looking for: energy, protein and immunity!

In short, our industry is facing challenges, but there are key opportunities for growth. Demand for innovative products such as flavored nuts, nut drinks and spreads is on the rise. India and China have huge expansion potential, and Southeast Asia and South America—with their large, growing populations—are next. I invite you all to join forces with the aim of increasing nut and dried fruit consumption globally. ■



# U.S. Grown Peanuts are a naturally **SUSTAINABLE** crop

Did you know that peanuts replenish soil with essential nitrogen that can be depleted by other crops? This means less fertilizer is needed, ultimately leading to lower greenhouse gas emissions. And peanuts need less water than other nuts and proteins.

**AMERICAN  
PEANUT  
COUNCIL**

To learn more about U.S. peanuts please visit:  
[www.peanutsusa.com](http://www.peanutsusa.com) or email [info@peanutsusa.org.uk](mailto:info@peanutsusa.org.uk)





## KIND Pledges to Exclusively Source Almonds from Farms Leveraging Regenerative Agriculture Practices by 2030



KIND Snacks has announced the launch of a three-year pilot project in regenerative agriculture. The KIND Almond Acres Initiative will expand the brand's sustainable almond sourcing journey and provide key insights to help inform how it can source 100% of its almonds from orchards leveraging regenerative agriculture practices on a mass balance basis by 2030. Almonds are KIND's number one ingredient, the lead ingredient in over 45 of the brand's products. The new initiative will introduce a mix of new technologies with best practices from regenerative agriculture across 500 acres in California. Implementing the practices on the ground is KIND's partner, ofi (Olam Food Ingredients), which owns the almond trees on the project acres. Strategically chosen by ofi and KIND, the practices on the ground include cover crops, subsurface irrigation, whole orchard recycling, compost and biochar, and off-ground harvesting. ■

## General Mills Advances Regenerative Agriculture Commitment Through New Strategic Partnership

General Mills has announced a strategic partnership to accelerate regenerative agriculture techniques across key regions in California. The General Mills brand Lärabar is partnering with American Farmland Trust's Women for the Land program to deliver grants to women-owned or -operated farms in California's San Joaquin Valley to support further adoption of regenerative agriculture techniques. General Mills sources 100% of its almonds from California, a state facing extreme water stress. By advancing regenerative agriculture, Lärabar aims to improve both soil health and water outcomes in this key sourcing area. The one-year, \$80,000 commitment will fund educational programming and on-farm technical assistance through diverse peer-to-peer outreach and educational approaches. This will enable American Farmland Trust to continue providing equitable access to programming and support of historically underserved farming communities, improving the economic viability and climate resilience of local women-run and women-owned farms. Select Lärabar packaging will feature a QR code that shoppers can scan to access an immersive website experience to explore the ins and outs of regenerative almond farming and learn more about the partnership. ■

## Phil Zadro Retires as Director of Marquis Macadamias

Phil Zadro has retired from his post as a director of Marquis Macadamias, according to the Australian Macadamia Society. A pioneer in the macadamia industry, Zadro's track record stretches back more than 40 years, when he started exploring macadamia farming in New South Wales in the mid-1970s. In the early 1980s, Zadro, along with other local macadamia farmers, formed the processing facility now known as Marquis Macadamias. Since then, he has been an active member of the company board, overseeing the growth of Marquis Macadamias into one of the world's largest processors of macadamias. ■



### ORGANIC WAY TO PACK & TREAT YOUR FOOD PRODUCTS

- 100% Pest control
- No more use of chemical fumigation
- Bulk nitrogen packaging solution
- Large-scale approved preservation technology
- Cost-effective storage and transport
- No nitrogen gas delivery needed
- Customizable machine & packaging options
- Versatile applications for various dry commodities
- Maintains quality during storage & transport



James Wattstraat 6  
3281 NK Numansdorp

+31 (0) 186 763 800  
info@oxylow.com

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



## Borges Celebrates 125 Years of History at New Institutional Headquarters

Borges celebrated its 125th anniversary on April 14, 2023 at an event marking the official opening of its new institutional headquarters at Mas de Colom - Casa Borges in Tàrraga, Spain. This historic estate —previously a medieval farmhouse, a Cistercian abbey and a military hospital— has been reinvented as the company's institutional headquarters as well as an experiential, informative and educational center for the brand.

The slogan of the inaugural event, "Roots of the Future," was a nod to the company's successful transition from the third to the fourth generation of the Pont family. The event commemorated the company's long track record, stretching back to 1896, while also looking to the future and underscoring the importance of sustainability as a strategic driver of growth, specifically through three fundamental pillars: responsible agriculture, healthy and sustainable products, and committed people.

The inauguration was attended by more than 300 people, including high-profile figures from the agri-food sector and the wider business world. The guest of honor was celebrity chef José Andrés, who spoke about the link between food and the future of humankind. "Food is everything: it is health, it is life, it is climate change, it is poverty," he declared. "We must turn our current problems into opportunities to create wealth. We all form part of the solution." 🌱



## Young Chef Wins Trophy Sponsored by South African Macadamia Industry



Maciej Pisarek of The Savoy, winner of the 2023 Chaine des Rotisseurs GB Young Chef of the Year Award, has also been awarded the first-ever Young Macadamia Chef trophy, sponsored by the South African macadamia industry.

In a fierce culinary competition, where 12 young chefs aged 26 and under were asked to create a three-course meal from a "mystery box" in which macadamia nuts were a compulsory ingredient, Maciej's imaginative interpretation —chicken breast stuffed with chicken thigh, chestnut mushrooms and macadamia nuts— was an out-and-out winner. He received his trophy from Jill Whyte, representing Macadamias South Africa (SAMAC), who had flown over specially for the glittering Awards Dinner at the Hyatt Regency London - The Churchill, attended by over 80 finalists, supporters and Chaine members.

Summing up the involvement of SAMAC with the prestigious Chaine des Rotisseurs Young Chef and Young Sommelier Awards, SAMAC CEO Lizel Pretorius commented: "Our nuts are a niche product —perhaps the Rolls Royce of the industry— but they are relatively unknown in the UK. Working with the Chaine and their members —both professionals and fine diners— brings macadamias to the attention of the country's key food service establishments as well as high-end consumers. We all wish Maciej —our Young Macadamia Chef 2023— the very best of luck in September, and every success in his future career. His is definitely a talent to watch." 🌱





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](mailto:SALES@KENKKO.COM)  
[WWW.KENKKO.COM](http://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







## JEAN DELPORT

EXECUTIVE CHEF AT INTERLUDE  
UNITED KINGDOM

Originally from South Africa, Jean Delport embraces his culture past and present. After training at some of the best restaurants in the Cape Winelands and Ireland, he moved to West Sussex to realize his dream of opening Interlude in the UK. British and French cooking form the base of his ideas, along with seasonality. To dine at Interlude is to embark on an unexpected journey through the woodland gardens of Leonardslee.

### How did your early experiences in South Africa shape your approach as a chef?

Growing up in South Africa, we are naturally exposed to a diverse range of cultures, cuisines and ways of life all within small communities. Growing up with a farming background, I found that from an early age I learned to appreciate food, where it's come from and how different cultures enjoy it. This gave me a clear mindset of what I enjoy about food and how I would like to cook from a young age.

### What types of cuisine inspire you?

My cooking style is traditional French and English with a natural modern feel. I use my heritage and memories from South Africa and childhood to create our current menus. We have also championed foraging in the local countryside and the estate. I like to think my cooking has become an expression of where we are, using what we have around us to create intricate simplicity.

### What prompted you to relocate to West Sussex and open Interlude?

I always had an idea that I wanted to open a restaurant in the UK. In 2017, I was in a crossroads of either following my dream to open a restaurant in the UK and cook longer menus that I love to eat and have fun with—and, alongside, try to win a Michelin star, which I always thought unattainable growing up in South Africa—or settling down back home and getting into the food scene there. Luckily, Penny Streeter gave me the opportunity to do what we both saw would work in the UK and we landed in West Sussex and opened Interlude.

### How do you deliver top-quality, locally sourced ingredients?

We try to work as closely as possible with as many local farmers as we can meet. I strive to use as local ingredients as possible, where possible alongside foraged/grown bits from our estate.

For us, the story is crucial. The more relationships we build together, the better our cuisine evolves.

### How would you describe the dining experience that you aim to provide?

Without all the pretensions and stiff feeling one gets with old-school fine dining, we strive to provide more of a food journey throughout the evening. We strive to create an experience as opposed to just a night out with something to eat. We currently take our diners on a journey through the estate, showcasing the diversity of our estate with something that has been grown/foraged in every course over our multiple-course secret degustation menu. Our estate is dear to us and we aim to tell its story and showcase all of Leonardslee Gardens' beauty.

### In your opinion, how can nuts and dried fruits improve a dish? What value do they bring to a recipe?

Nuts and dried fruits have always been a big part of my cooking and heritage. What I love about it is how diverse it all is, the pronounced unique flavors and textures that they bring to any dish and that they are strong enough to carry bold flavors alongside them. Nuts and dried fruits are invaluable to many of my recipes, where they make a massive difference in the smallest of details that many wouldn't notice. I regard them as important as my spice cabinet.

### What's next for Chef Jean Delport?

As a team, we are always building and moving forward. We were lucky to win a Michelin star just 10 months after opening and being in the country, which was massive for us. We have truly created a destination in the countryside. Our sights are firmly set on making our experience as unforgettable as possible—and two Michelin stars are our ultimate dream. 🍴



## QUICK-FIRE ROUND!

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

I love that every day is different. We are constantly busy and ever-evolving.

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

I love a posh breakfast granola! Loaded with fruit, nuts with strained yoghurt and honey.

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

It's all about sustainability.

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

For snacking and quick fuel, I always have a large container that I mix myself of dried mixed fruit (mango, banana chips, coconut flakes, raisins and sultanas) with cashews, walnuts, skin-on almonds, Brazil nuts and peanuts.

### Sultana and marigold curd:

- 1 ea large Bramley apple
- 300 g soaked sultanas
- 80 g honey
- 50 g marigold leaves
- 45 g lemon juice
- 110 g sugar
- 60 g butter
- 36 g egg yolks
- 2 ½ leaves gelatine leaf (bronze)
- 75 g marigold vinegar

Peel, core and rough dice apple. Place in oven-proof dish along with honey, marigold leaves and lemon juice, cover and roast at 180°C until soft. Separately, bloom gelatine leaves in ice water. Over a double boiler, combine marigold vinegar, egg yolks, butter and sugar and whisk on a medium heat until mixture reaches 85°C. Once complete, transfer the apples while still hot, strained and squeezed sultanas, and soaked gelatine to jug blender and blend until smooth. Strain into a bowl, cover and place in fridge to set.

### Sunflower seed praline:

- 150 g sugar, caster
- 150 g sunflower seeds

Add sugar to thick-bottom saucepan with 50 ml water and cook to a golden caramel. Pour onto a non-stick tray and allow to cool and harden. Combine sunflower seeds and caramel in a jug blender and blend for around 5 min. until the natural oils release from the seeds. You are looking for a smooth homogenous paste. You may need to add a few drops of sunflower oil to get the desired consistency. Transfer to piping bag and reserve for later.

# Honey Stroopwafel with Sunflower, Marigold and Sultana Curd

This recipe yields 24 small individual stroopwafels

### Waffle dough:

- 62 g milk
- 7 g dry yeast
- 2 eggs, whole
- 170 g butter (softened)
- 141 g sugar
- 1 tsp ground bee pollen
- 2 g salt
- 408 g flour

Heat up milk to 36°C and dissolve the dry yeast and set aside for 20 min. Combine all dry ingredients in an electric stand mixer along with eggs and yeast mixture. Bring together slowly forming a dough. Slowly feed butter into the mixture bit by bit as the dough is being worked on a medium speed in the mixer. Remove dough, place in bowl, cover and allow to rest in fridge for 30 min.

### Honey filling:

- 300 g brown sugar
- 85 g butter
- 55 g brown butter
- 230 g honey
- 1 tsp dark treacle syrup
- ½ leaf gelatine (bronze)
- 1.5 g fructose
- Pinch of salt

Bloom gelatine in ice water. Separately combine the remainder of the ingredients and melt together until combined into a thick syrup. Take off the heat, dissolve gelatine, place in piping bag and allow to cool. Reserve for later.

### To make the waffle:

Take 75 g of waffle dough and press flat in a small gridded waffle iron. Cook over medium heat until just set (pale and pliable). Remove waffle from the iron, place on chopping board and cut smaller disks from large waffle. Take smaller disks and split the disk into two layers horizontally by gently using a bread knife. Bake thin layers of waffle at 160°C in the oven for 4 min. and dip in stock syrup, allow excess to drip off and replace on flat baking tray. Cook the layers in the oven for a further 4-5 min. until golden brown and the sugar is set. Remove one layer of waffle to a non-stick layer of paper on a flat working surface and place 3 ml of honey filling in the middle. While warm, place another layer of waffle on top of mixture and press firmly until the layers set together. Place aside to cool down and repeat process with the rest of the mixture.

### Seed and nut garnish:

- Sugar stock
- Sunflower seeds
- Pumpkin seeds
- Almond flakes

Bring sugar stock to boil, remove from heat, add seeds and almond flakes and let sit for 10-15 min. Strain and evenly lay on tray. Bake at 160°C for 6-8 min. until golden.

### Tuile mix for garnish:

- 20 g sugar
- 50 g butter
- 50 g egg whites
- 45 g flour

Place eggs in a bowl and give a light whisk. Add sugar and mix until dissolved. Fold in flour and create a paste. Combine with cooled melted butter, making a thick batter. Spread into heat-proof silicone honeycomb tuile mold and bake at 180°C for 6 min. until golden brown. Remove from mold while still warm and allow to cool on a flat surface. Break into smaller pieces and reserve for later.

### To finish:

Pipe a small ring of sunflower praline around the center of one of the waffles. Place sugared almonds, pumpkin and sunflower seeds alternating in a ring. Pipe a small amount of the sultana curd in the middle of the ring of nuts and seeds. Garnish with a sprinkling of bee pollen and small piece of the honeycomb tuile.



Country/Product Spotlight

# Almonds & California



## Industry Highlight

An overview of production, trade and consumption

## Almond Industry Upcycling Hulls Adds Value, Variety to Food World

For California's almond industry, innovation doesn't stop with the kernel

## Health Benefits of Almonds

Learn about the nutritional qualities of almonds

## New Product Launches

Insights into new products that utilize almonds

This Country/Product Spotlight is the 11th in a series of industry and market overviews in *Nutfruit* magazine. This report provides a snapshot of the almond industry in California, with data, analysis and trends.

We would like to thank the Almond Board of California for their collaboration on this edition.



# Global Statistical Review

## Crop Forecast Report

July 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	Viet Nam	Cambodia	USA	Chile	Kenya	New Zealand	South Africa		Pakistan	Italy	Türkiye	Spain
Iran	Syria			Guinea-Bissau		Georgia		USA	Viet Nam	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	Viet Nam	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.