



Discover the unrivaled flavor of hazelnuts



HAZELNUTS FROM THE *Great Northwest*

Just imagine what you can create with the unique flavor and texture of Northwest Hazelnuts.

Known for farming the world's best hazelnuts, Oregon's fertile Willamette Valley produces 99 percent of the United States' hazelnut harvest.

Northwest Hazelnut Company presents a wide variety of hazelnut products ideal for innovative applications.

RETAIL – INDUSTRIAL – FOOD SERVICE
WHOLESALE – BULK – PRIVATE LABEL



NORTHWEST
HAZELNUT
COMPANY

www.hazelnuts.com • 503.982.8030

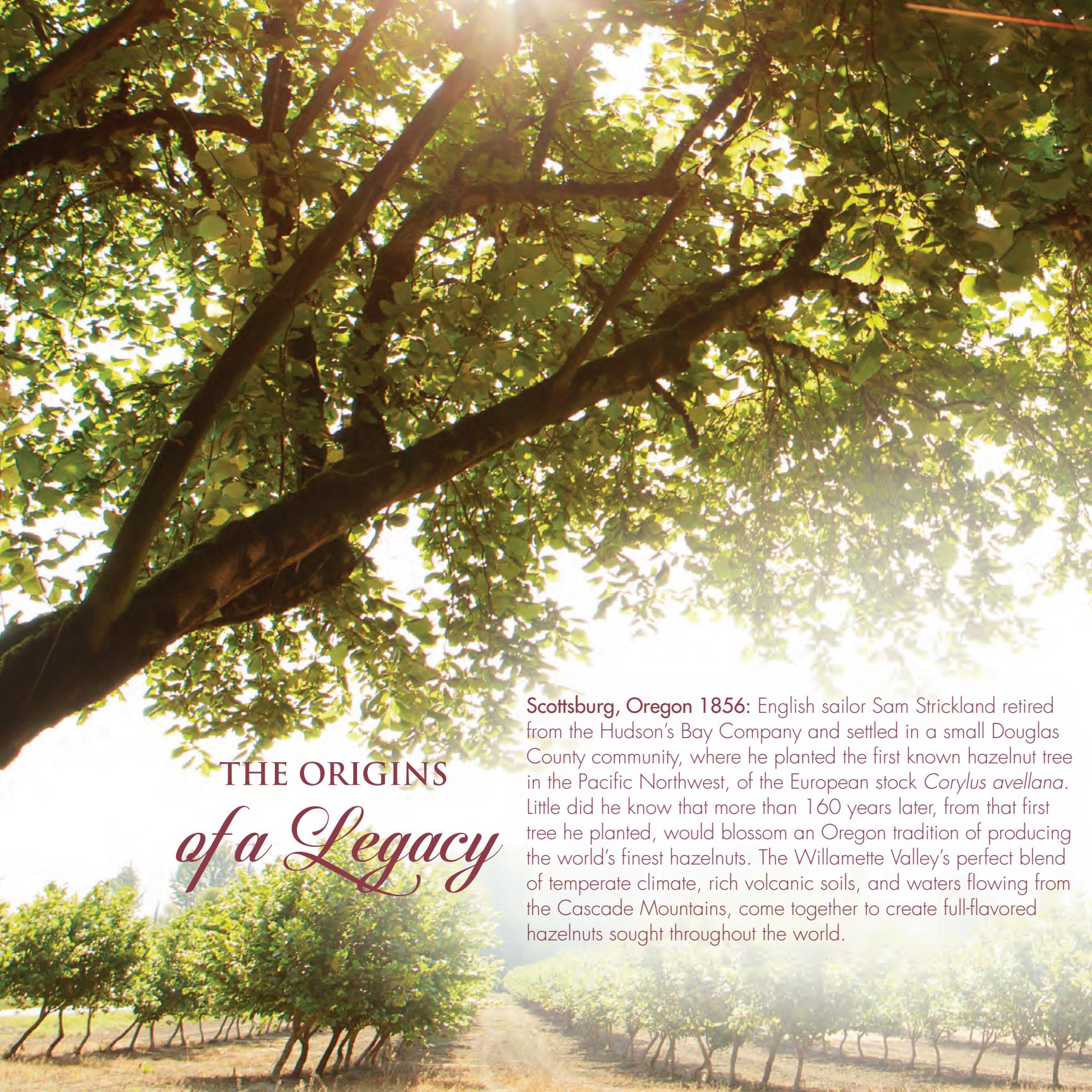


*"So let us begin at the beginning
and shed a little light on this gift from nature,
to demystify it from cultivation to kitchen to table.*

It is a story worth telling."



Jan Roberts Dominguez, Author & Artist
"Oregon Hazelnut Country - the Food, the Drink, the Spirit"



The background image shows a large, mature hazelnut tree with thick, dark brown trunks and sprawling branches. Sunlight filters through the dense canopy of green leaves, creating bright highlights and shadows. In the foreground, rows of smaller, younger hazelnut trees are planted in an orchard, their green foliage contrasting with the earthy tones of the ground.

THE ORIGINS *of a Legacy*

Scottsburg, Oregon 1856: English sailor Sam Strickland retired from the Hudson's Bay Company and settled in a small Douglas County community, where he planted the first known hazelnut tree in the Pacific Northwest, of the European stock *Corylus avellana*. Little did he know that more than 160 years later, from that first tree he planted, would blossom an Oregon tradition of producing the world's finest hazelnuts. The Willamette Valley's perfect blend of temperate climate, rich volcanic soils, and waters flowing from the Cascade Mountains, come together to create full-flavored hazelnuts sought throughout the world.



NUTrition HIGHLIGHTS

1 oz. Hazelnuts (28 g)
Approximately 21 hazelnuts



Protein 4.2 g
Calories 178 kcal
Fat 17 g
Saturated 1.3 g
Monounsaturated 12.9 g
Polyunsaturated 2.3 g
Fiber 2.9 g
Carbohydrates 4.7 g

Top Source of NUTrients

With 141 analyzed nutrients and more than 5% DV in 16 key nutrients, hazelnuts are a source of Protein, Fiber, B Vitamins (B1, B3, B6, B9), Biotin, Pantothenic Acid, Iron, Potassium, Phosphorus, Magnesium, Zinc, Copper, and Manganese.

The Top 5 in Daily Value (DV):

Copper	54% DV	.5 mg
Magnesium	11% DV	45.6 mg
Manganese	76% DV	1.7 mg
Thiamin	15% DV	.2 mg
Vitamin E	28% DV	4.2 mg

Hazelnuts are gluten-free and cholesterol-free!

HEART HEALTHY
& NUTRIENT DENSE

About Hazelnuts

Filbert or Hazelnut? Lore tells us that French settlers first introduced the "Filbert" tree in medieval England. The English later changed the name to "Hazelnut." As U.S. production expanded in 1981, the Oregon Filbert Commission promoted the name.

Crowned with NUTrition

Just 21 hazelnuts (1 oz. or 28 g) can boost your nutrient clout with health-conscious consumers

COMPARED TO OTHER TREE NUTS, HAZELNUTS RANK AMONG THE HIGHEST IN:



ANTI-AGING PROANTHOCYANIDINS

139 mg

Hazelnuts' powerful anti-aging phenolic compounds bolster the body's anti-aging, antioxidant and immune supports, and aid in reducing inflammation.

VITAMIN E

28% DV • 4.2 mg

Dubbed "The Vitamin E Bomb" by LongevityLive.com. Vitamin E is a powerful, lipid-soluble antioxidant required for healthy circulation, eyes, skin, hair and bones.

BRAIN-HEALTHY FOLATE

8% DV • 32 mcg

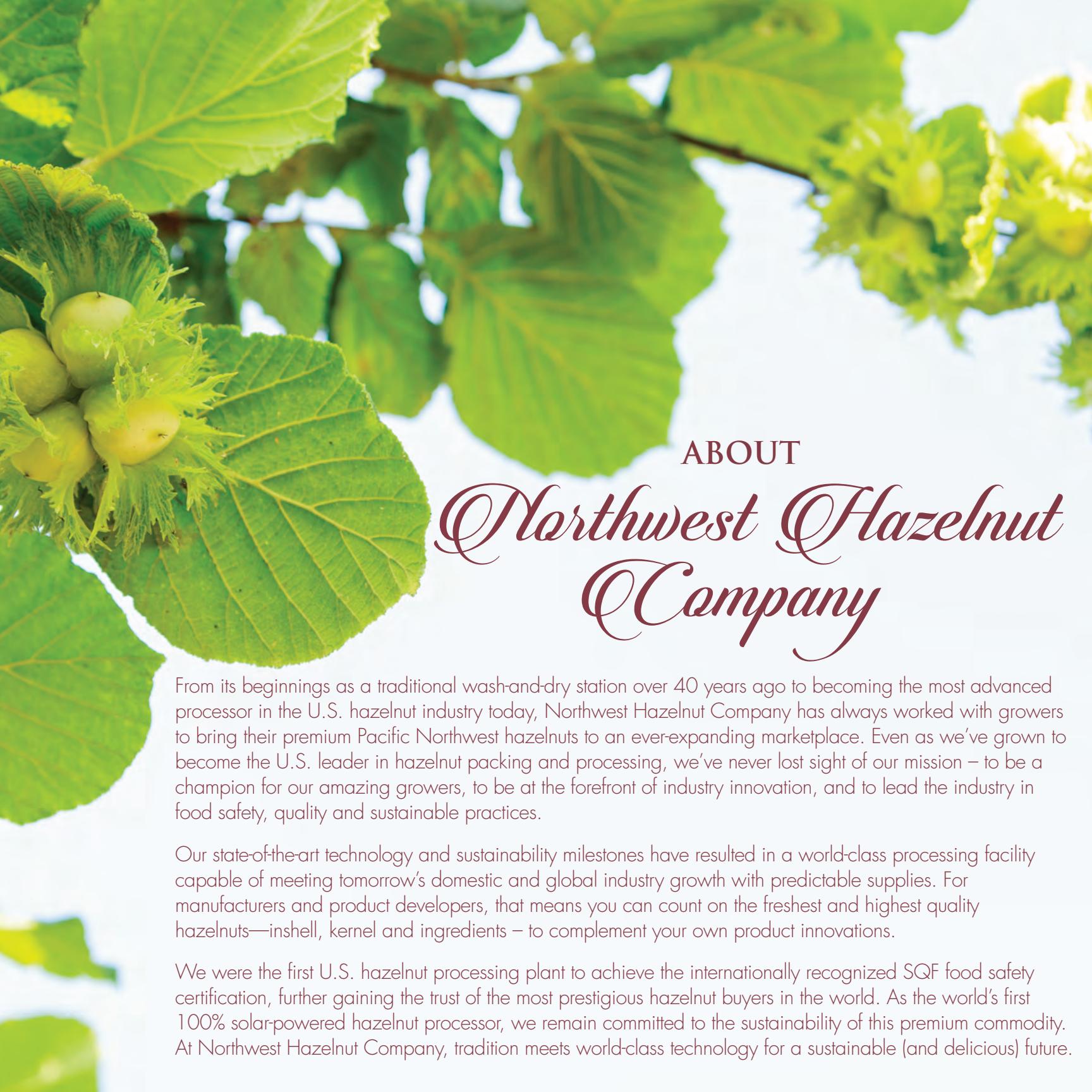
Hazelnuts are highest among tree nuts in folate, a key nutrient in brain health, cardiovascular health and gestational development during pregnancy.

HEART-HEALTHY MONOUNSATURATED FATS

12.9 g

The mono- and polyunsaturated fats, and omega-6 and omega-9 fatty acids, in hazelnuts help lower LDL and raise HDL cholesterol in the blood. Studies on people who consume hazelnuts regularly resulted in an FDA qualified heart-health claim for hazelnuts and hazelnut-containing products.

Sources: "12120, Nuts, Hazelnuts or Filberts" USDA National Nutrient Database for Standard Reference, 2018 (ndb.nal.usda.gov), draxe.com/hazelnuts ([ncbi.nlm.nih.gov/pubmed/26808646](https://.ncbi.nlm.nih.gov/pubmed/26808646)), "Better for You Food and Drink Trends," Mintel.com, 2017.



ABOUT

Northwest Hazelnut Company

From its beginnings as a traditional wash-and-dry station over 40 years ago to becoming the most advanced processor in the U.S. hazelnut industry today, Northwest Hazelnut Company has always worked with growers to bring their premium Pacific Northwest hazelnuts to an ever-expanding marketplace. Even as we've grown to become the U.S. leader in hazelnut packing and processing, we've never lost sight of our mission – to be a champion for our amazing growers, to be at the forefront of industry innovation, and to lead the industry in food safety, quality and sustainable practices.

Our state-of-the-art technology and sustainability milestones have resulted in a world-class processing facility capable of meeting tomorrow's domestic and global industry growth with predictable supplies. For manufacturers and product developers, that means you can count on the freshest and highest quality hazelnuts—inshell, kernel and ingredients – to complement your own product innovations.

We were the first U.S. hazelnut processing plant to achieve the internationally recognized SQF food safety certification, further gaining the trust of the most prestigious hazelnut buyers in the world. As the world's first 100% solar-powered hazelnut processor, we remain committed to the sustainability of this premium commodity. At Northwest Hazelnut Company, tradition meets world-class technology for a sustainable (and delicious) future.



HAZELNUT INGREDIENT

Selections

Northwest Hazelnut Company offers a variety of fresh hazelnut ingredients sought out by the world's top food manufacturers and innovators.

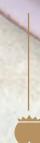
Whether it is paste or praline, inshell, whole kernels, meal, flour, sliced or diced, our flavorful hazelnuts are trending in a variety of new and traditional foods: cookies, candies, cakes and chocolates, cereals, biscotti, breads and pasta, beverages, butters, spreads and more! Bold food visionaries are finding new ways to explore how the unrivaled flavor of hazelnuts elevates their offerings, from sweet to savory!

With over 14 varieties of locally-grown hazelnuts, we will work with your food science department to cater to your precise needs and specifications. All our processed hazelnuts are available natural or roasted, and packaging varies from 25 lb. boxes to Super Sacks.



INSHELL

Our world-renowned, fresh, inshell hazelnuts set the standard for size, flavor and variety. (25 kg bags)



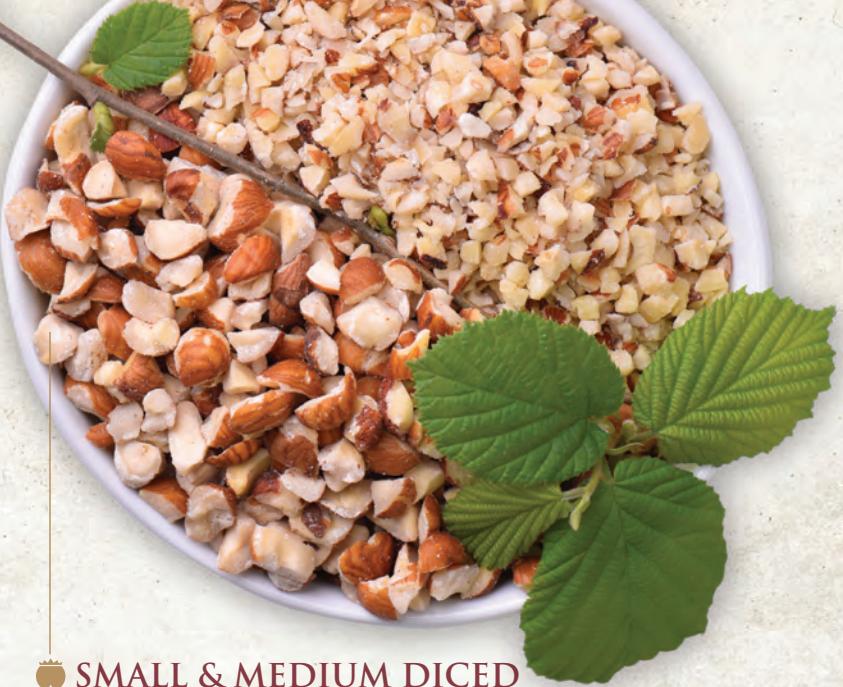
WHOLE & BROKEN KERNELS

An economical form of our delicious whole nuts. These halves and pieces are often used in bakery goods, candy, health-oriented foods, entrees and more. (25 lb. box)



WHOLE KERNELS

The flavorful whole nut with skin is perfect for garnishing premium baked goods, candies, snacks and more! Available in 9-17+ mm (25 lb. box)



SMALL & MEDIUM DICED

This form provides even distribution of the nut for uniform flavor, texture and appearance in bakery items, cereal, candy, breads and snacks. Sm 3-6mm, Md 6-9mm, Lg 6-12mm (25 lb. box)



SLICED

The whole nut, when thinly sliced lengthwise, adds rich flavor, garnish and crunch to entrees, toppings, cakes, pies, cereals, breads and snacks. (25 lb. box)

MEAL

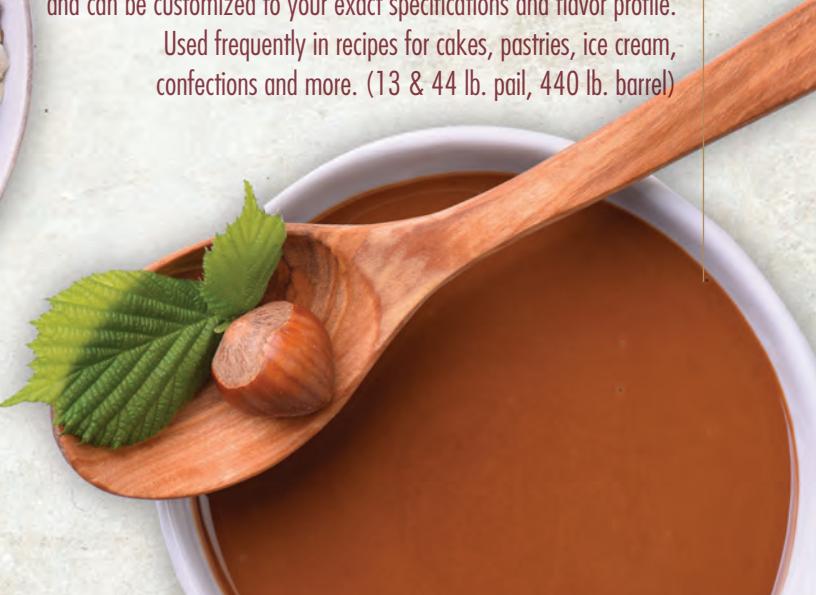
This finely ground, wheat-flour replacer acts as a binding agent or flavor and nutrition enhancer to bakery goods, fillings, pastas and snacks. Hazelnuts are highly nutritious, and the flour is naturally kosher, grain-free, and gluten-free, making it a top choice for people on low-carb and gluten or grain sensitive diets. (25 lb. box)



PASTE & PRALINE

Our 100% hazelnut paste (no additives) is roasted to perfection and can be customized to your exact specifications and flavor profile.

Used frequently in recipes for cakes, pastries, ice cream, confections and more. (13 & 44 lb. pail, 440 lb. barrel)



EXPLORE THE POSSIBILITIES *Savory and Sweet*

HAZELNUT-INFUSED BEVERAGES

From hazelnut milk and coffee, to beer, wine and liqueurs, innovative manufacturers bring the sweet aroma and distinct richness of hazelnuts to the beverage market in new and exciting ways.

SWEET AND NUTRITIOUS PAIRINGS WITH HAZELNUTS

The unrivaled flavor and distinguished character of hazelnuts are world-renowned for pairing with chocolates, breads, baked goods, pastries, confections and frozen treats. Global demand is driving imaginative and elegant offerings in every category.

SAVORY INNOVATIONS WITH HAZELNUTS

Capitalizing on the versatile flavor and health benefits of the hazelnut, food innovators are discovering new applications for hazelnuts as a flour replacer in pie crusts and pastas. Hazelnuts make an excellent base for sauces, in addition to a flavor-boosting topping or crust on vegetables, seafoods and poultry dishes.

NUT BUTTERS, SPREADS, HEALTH FOODS AND SNACKS

The global demand for this flavorful nut is driving innovative and imaginative applications ranging from nut butters and spreads to nutrition bars, health foods and nutrition-boosting snacks.





A close-up photograph showing a person's hands and bare feet. The person is holding a small pile of bright orange-red hazelnuts in their cupped hands. They are standing on a ground covered with many more fallen hazelnuts. A blue denim fabric, likely jeans, is visible on the right side. The lighting suggests a sunny day.

FROM OREGON'S ORCHARDS *to the World*

Nearly 2,000 family-owned orchards throughout the Willamette Valley produce a steady supply of world-renowned hazelnuts. About half of Oregon's harvest each year is exported around the world to eager customers for inclusion in the finest consumables.

Many Oregon growers have been on their land for three, four and even five generations, carefully handing down the traditions that make our hazelnuts so special.



FOR FUTURE GENERATIONS *and the Earth*



SUSTAINABILITY

Our industry embodies the ecofriendly vibe for which Oregon is known. Hazelnut trees have a low impact on the land and provide environmental benefits. Not only do they require less water, sequester more carbon, and reduce soil erosion and nitrogen pollution, they also serve as a riparian buffer – filtering harmful chemicals from ground water before it flows into Oregon's streams and rivers. (Source: U.S. Dept. of Agriculture)

Orchards don't require extensive irrigation systems or tilling with chemical fertilizers. Dappled by Oregon sunshine and nourished by fertile volcanic soils and fresh Cascade rainwater, our hazelnuts hit the ground naturally infused with rich and hearty flavors.

Once harvested, hazelnuts arrive at our 100-percent solar-powered processing plant, the first of its kind in the world. We are the first Oregon company to undergo an annual third-party audit that reviewed our sustainability and social responsibility practices. We are proud to be leading the way in sustainability certification so that Oregon hazelnuts can be enjoyed by future generations.

SPECIALIZATION

There's a reason Oregon named the hazelnut the Official State Nut in 1989. For more than a century, Willamette Valley orchardists have carefully cultivated their trees and crafted the traditions that make their harvest special. The popularity of our celebrated hazelnuts is bringing new growers to market. By 2020, Oregon's hazelnut orchards will nearly triple in size to 80,000 acres, producing carefully selected varieties for each orchard's microclimate.

SAFETY & HANDLING

Our hazelnuts are handled post-harvest unlike anywhere else in the world, and that care and handling help determine the unique inshell size and quality of the region's hazelnuts. We take every step to ensure the safest, highest-quality hazelnuts on the market. We were the first processing plant to implement SQF certification, an internationally recognized standard for food safety and excellence. Our commitment to stable supplies and sophisticated technology gives us an edge with prestigious hazelnut buyers worldwide.

For a complete listing of our food safety certifications, please visit us at www.hazelnuts.com/foodsafety

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NWHazelnut

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