

DISCOVER

THE UNRIVALED FLAVOR OF HAZELNUTS

Known for growing the world's best hazelnuts,
Oregon's fertile Willamette Valley produces 99 percent
of the United States' hazelnut harvest.
Just imagine what you can create with the unique
flavor and texture of Northwest Hazelnuts.

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

RETAIL – INDUSTRIAL – FOOD SERVICE

WHOLESALE – BULK – PRIVATE LABEL



www.hazelnuts.com • 503.982.8030







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.



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!

HAZELNUTS

HEART HEALTHY & NUTRIENT DENSE

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.



N V

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 cholesterols in the blood. Studies on people who consume hazelnuts regularly resulted in an FDA qualified heart-health daim 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), "Better for You Food and Drink Trends," Mintel.com, 2017.



HAZELNUT INGREDIENTS

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.



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



WHOLE & BROKEN KERNELS

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)





EXPLORE

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, as well as a flavor-enhancing addition to vegetables, seafoods, and main dishes.

NUT BUTTERS, SPREADS, HEALTH FOODS AND SNACKS

The growing demand for natural, gluten-free, and keto-friendly foods drives the development of new and revolutionary uses — from nut butters and spreads to nutrition bars, specialty foods, and health-boosting snacks.

****** 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.









OREGON HAZELNUT VARIETIES

TRADITIONAL VARIETIES (WITHOUT GASAWAY GENE)			NAME ESTABLISHED DATE	ESTIMATED KERNEL YIELD %*	BLANCHING SCORE	NUT WT. (grams) KERNEL SIZE* (mm)
	0		Barcelona Est 1895	39-43	4.5-5.0	3.3-3.8 g — 14 mm+^
	0		Casina Est pre-1980	50-53	6.0	1.4-2.2 g — 12-13 mm
	0		Clark Est 1999	48-51	2.6-3.5	2.5-2.8 g — 13-14 mm
	0		Ennis Est 1980	43-46	6-7	3.1-4.6 g — 15 mm+^
	0		Lewis Est 1997	46-48	4-5	2.7-2.9 g — 13-14 mm
	0		Sacajawea Est 2006	48-50	2.5-3.5	2.8 g — 13-14 mm

BLANCHING SCALE

Blanching Scale = 1 (99%) to 7 (0%) pellicle removal. 0 = 100% pellicle removal exclusive to NWH.



LEVEL 0 - NWH Exclusive



LEVEL 1



LEVEL 2



LEVEL 3

Source: Oregon State University (OSU) hazelnut research lab & Northwest Hazelnut Company (NWH) *Estimated Kernel Yield % and Kernel Size are estimates based on nuts processed at NWH.









LEVEL 5

LEVEL 6

LEVEL 7

GENERATIONS & THE WORLD

FUTURE

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. Our hazelnuts come by its nutritious goodness naturally from the pure mountain water and rich volcanic soils and hit the ground 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. Thoughtfully selecting varieties for each orchard's microclimate, our growers' hazelnut plantings have nearly tripled in the past decade to 94,000 acres.

SAFETY & HANDLING

Our hazelnuts are handled post-harvest unlike anywhere else in the world, and that care and handling help determine the unique 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/quality-certifications



