



NUTS



Nuts are a type of fruit with a hard outer shell that encases a seed or kernel. They are typically consumed as a snack or used in cooking, baking, and confectionery. Nuts are a rich source of protein, healthy fats, vitamins, minerals, and fiber, making them a popular and nutritious food.

- **Some common types of nuts include almonds, cashews, hazelnuts, macadamia nuts, pecans, pistachios, walnuts, and Brazil nuts.**
- **Nuts can be eaten raw or roasted, salted or unsalted, and are available in various forms, including whole, chopped, sliced, and ground. They are also used in various food products, such as nut butter, granola, and trail mixes.**
- **Nuts have a significant market value and are widely consumed all over the world. They are used as an ingredient in many food products, including baked goods, confectionery, and snacks. Nuts are also used in the production of oils, such as peanut oil and almond oil.**
- **The market for nuts is also characterized by a range of different product types, including raw nuts, roasted nuts, salted nuts, and nut-based snacks such as nut bars and trail mixes.**
- **Some of the major players in the nut industry include California Almonds, Olam International, Blue Diamond Growers, Diamond Foods, and Archer Daniels Midland Company.**



Major market players

1. California Almonds
2. Olam International
3. Blue Diamond Growers
4. Diamond Foods
5. Archer Daniels Midland Company
6. Mariani Nut Company
7. Treehouse Foods
8. Kraft Heinz

Commercial production

- 1. Harvesting:** Nuts are typically harvested by shaking the tree or using a machine to knock them from the branches. Some nuts, like pistachios, require a more delicate harvesting process that involves shaking the branches while the nuts are still attached to the tree.
- 2. Drying:** Once the nuts have been harvested, they are typically dried to remove any excess moisture. This can be done using natural methods, like sun drying, or using mechanical dryers.
- 3. Processing:** After the nuts have been dried, they may be processed further to remove the shells or hulls. This can be done using mechanical equipment or by hand.
- 4. Sorting and Grading:** Nuts are sorted and graded based on factors like size, shape, and quality. This helps to ensure that only the best nuts make it to market.
- 5. Packaging and Distribution:** Once the nuts have been sorted and graded, they are typically packaged and shipped to retailers or wholesalers. Some nuts may be further processed, like roasted or flavored, before being packaged and sold.

