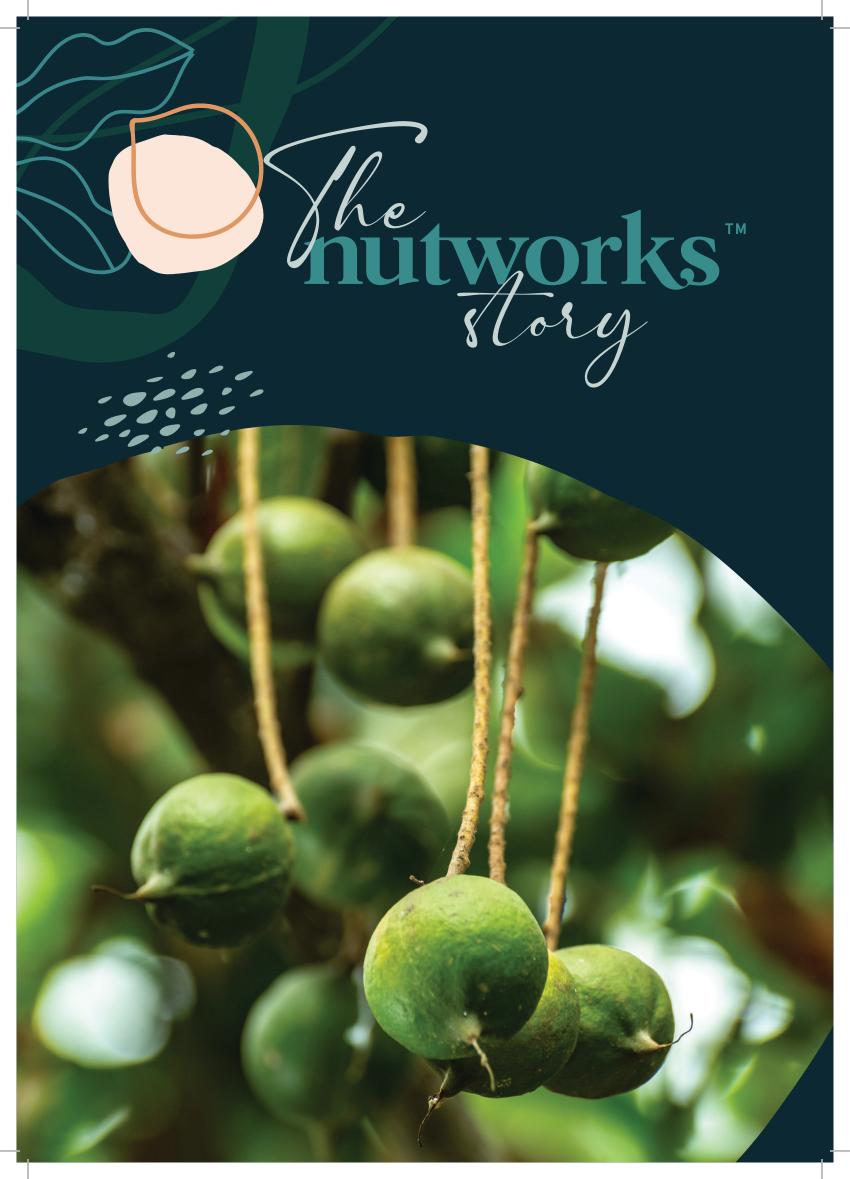


nutworks

PREMIUM AUSTRALIAN MACADAMIAS

OUR BUSINESS, OUR PRODUCTS



BRINGING PREMIUM AUSTRALIAN MACADAMIA NUTS TO THE WORLD SINCE 1996

Situated in the heart of Australia's macadamia nut growing region, Nutworks began as a macadamia processing facility in 1996.

In fact, the DNA of the first macadamia tree was traced back to an area close to our Yandina and Cooroy processing facilities.

We are proud to have developed a reputation for bringing the highest quality macadamia nuts to the world, commencing our exporting business in 2012.

Nutworks has long been one of Australia's premier macadamia nut processing plants and in more recent

HOME OF

TREES

times is building a global reputation for irresistibly delicious and innovative macadamia nut products.

We source local ingredients from farmers we know and partner with those we trust to bring the farm to your home in a sustainable and ecofriendly manner. We are constantly seeking out partners in our supply chain who are innovating with us on the journey to a sustainable future.



Find out more about the Nutworks story by scanning the QR code.







Salty, spicy and sweet... our **Gourmet by Nutworks** range combines complementary flavours with the creamy goodness of macadamia nuts. Using premium macadamias only, these packs showcase everything from unique international taste experiences such as Abalone, Wasabi and Salted Chilli to homegrown favourites such as Roast Salt, Roasted Garlic and Manuka Honey.

Our **Gourmet** range is available as 200g resealable pouches and 75g snack bags, with a limited selection available in 350g and 750g resealable sharing packs.



ROASTED GARLIC







Gourmet by Nutworks 200g & 500g

Our premium macadamias are carefully dry roasted in their shells to create that perfect crunch. Lightly roasted in shell, our roast salt and vanilla macadamias have their flavour locked in.

Nutworks easy crack macadamias have a slit over the centre of the nut, with a special key being provided inside the pack. All you have to do is insert the key into the nutshell and twist to reveal a delicious treat unlike any other. Take these on your camping trip to share and use the shells in the fireplace!

Crack the world's hardest nutshell with ease and enjoy all the creamy macadamia goodness inside.

INSTRUCTIONS: USE KEY TO OPEN SHELL



nutworks

MACADAMIAS

OVEN ROASTEL





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nutworks

MACADAMIAS

OVEN ROASTED





MILK CHOCOLATE



LAMINGTON STYLE CHOCOLATE 70% DARK CHOCOLATE SALTED CHILLI



DARK CHOCOLATE



Sweet, decadent and indulgent... our **Indulge by Nutworks** range brings together the ultimate treat of creamy macadamias in rich chocolate.

Using premium macadamias only, these more-ish packs showcase the versatile pairing potential of the world's premium nuts with a variety of chocolate combinations.

Our **Indulge** range is available as 200g resealable pouches and 75g snack bags.



Simple, natural and ultimately healthy with minimal fuss... the **Nourish by Nutworks** range is the eating option for the health and wellness focused whole-foods fan.

Products in our **Nourish** range include a nutritious Toasted Muesli as well as raw macadamia nuts. MACADAMIA TOASTED MUESLI

NATURAL

nutworks

TOASTED MUESLI



CHEF'S PANTRY

by Nutivorks™

Perfectly simple... our **Chef's Pantry by Nutworks** range is macadamia products without any pretence of hype.

Chef's Pantry is a premium range of top-shelf professional quality ingredients for use in the commercial and domestic kitchens of the world.

Where a recipe calls for nuts, spreads, oils or more, **Chef's Pantry by Nutworks** brings the unbeatable quality and unique nutty flavour of Australiangrown macadamias to the table.



THE NUTWORKS PROCESS

After harvesting, our macadamia nuts go through a multi-step process

DE-HUSKING

After harvesting, the nuts are de-husked, which is a process that removes the outer protective layer of the nut shell.

SAMPLING

The nuts which are still in the shell are received at our processing plants and sampled for quality and moisture content. The results of the sampling determines the price paid to the farmer for their batch consignment. The batches also form part of our tracing program throughout the Nutworks supply chain.

DRYING

The just-harvested macadamia nuts contain up to 30% moisture. The drying process can reduce the moisture content to 2%-3% which is the industry standard. The nut will shrink to the inside of the shell and separate from the inner wall of the shell so that the kernel will not be damaged when the shell is broken.

CRACKING

After drying, the nuts are cracked using a process that safely separates the kernels from the shell.

SORTING

The macadamias go through various sorting processes to remove any potential defective nuts before moving onto the sizing process.

SIZING

Once the macadamia nuts are sorted they get sized into nut 'styles'. The nut 'styles' are used for different applications, such as ingredients used in other foods and for applications across Nutworks' varied product categories.

ROASTING

Once sorted, the macadamia nuts are roasted in preparation for various food applications - and of course to add to the crunchy texture and taste.

PACKAGING

To ensure that the kernels remain fresh and crunchy, all finished product is packed in vacuum-sealed, nitrogenflushed foil bags inside cardboard cartons and then stored in coolroom conditions for distribution to the customer.





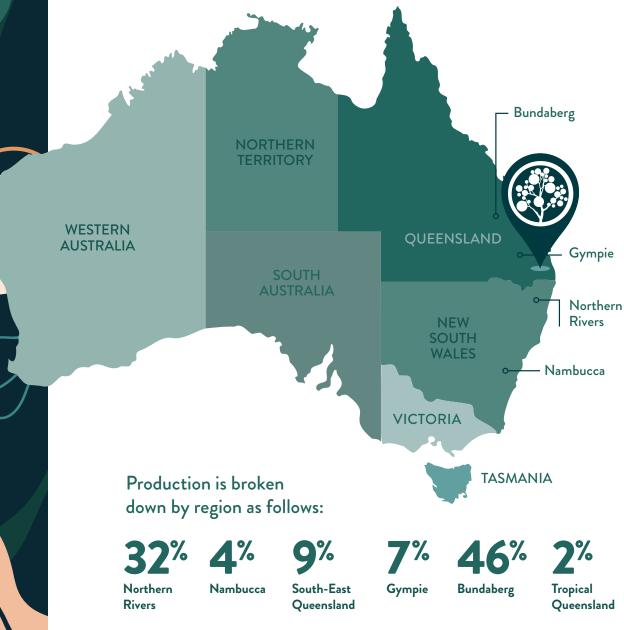
The **Nutworks** manufacturing process is embodied in our "**Farm to You**" video which can be watched by scanning the QR code.



nutworksTM HOME OF THE ORIGINAL MACADAMIA TREES

It has long been known that the macadamia nut is native to Australia, but recent DNA research traces the original macadamia tree back to **Gympie in Queensland**, which is close to where Nutworks is located on the Sunshine Coast in the middle of the macadamia growing region.

80% OF AUSTRALIA'S CROP is produced in **Bundaberg** and the **Northern Rivers**.



Australian macadamia production by growing region for 2021. Tonnes in shell, 3.5% moisture content. Source: Australian Macadamia Handlers Association.

Nutworks and the Australian Macadamia Industry is COMMITTED TO FOOD SAFETY AND CONSUMERS



THE STRICTEST STANDARDS

Australia was the world's first macadamia producer to implement rigorous quality standards and strict testing protocols that remain unmatched by any other producing region.



THE MACADAMIA INGREDIENT MARKET for Food Manufacturers and Foodservice Businesses

Nutworks works together with food manufacturers operating in the premium market who add our crunchy, creamy tasting macadamias into their products as an ingredient. We have specialised consultants who can help manufacturers with healthy food innovation and recommend the macadamia nut styles available for those products.

We also work together with foodservice businesses to include the Nutworks premium Australian macadamias on the chef's menu for top restaurants, hotels and caterers around the world.

THE MACADAMIA PREMIUM PACKAGED CONSUMER MARKET for Premium Retailers, when only the best will do

Nutworks' packaged premium value-added products are designed to be on-trend and innovating in areas of food and snacks that matter to consumers.

To cater for the premium retail sector, we offer a range of packaged value-add macadamias in various product categories - namely gourmet, culinary, indulgence, health and nutrition, confectionery and foods.

We also offer a customised product development service, so be certain to contact one of our product consultants by going to our Nutworks contact section on our website and click on the "For Businesses" section.

MACADAMIAS are a HEALTHY CHOICE to include in foods



MACADAMIAS IN BAKERY PRODUCTS

Macadamias elevate the eating experience of any bakery product they're added to, making it more luxurious, unique, healthy, balanced and desirable.

MACADAMIAS IN ICE CREAM PRODUCTS

Consumers want ice cream that is simultaneously rich, indulgent and better for you. Macadamias cater to both these needs more effectively than any other ingredient.





MACADAMIAS IN SNACK PRODUCTS

Macadamias satisfy hunger without being heavy. They're nutrient dense but don't compromise on taste. Even a small quantity of macadamias can make a snack tastier and more indulgent.

MACADAMIAS IN CHOCOLATE CONFECTIONERY PRODUCTS

Macadamias cater to demand for chocolate products that offer 'permissible indulgence' thanks to their health benefits and status as a sophisticated ingredient.



Consumers recognise MACADAMIAS as delivering strongly on several HEALTH BENEFITS that they seek from food

RICH, DELICIOUS TASTE AND INDULGENCE

A rich, delicious and guilt-free indulgence or snack that's good for your body.

DAIRY-FREE BENEFITS

A tasty substitute for dairy or meat that adds a rich, buttery and luxurious flavour to meals and desserts.

ENERGY AND NUTRIENTS

A convenient yet healthy snack that provides all daily essential nutrients and helps you stay alert by providing energy and essential nutrients.

PURE AND WHOLE

A pure whole ingredient that provides nothing but the best.

GOOD FATS

Rich in healthy fats that promote heart health, reduce heart disease risk and help you feel fuller for longer.

TASTE AND FLAVOUR

Easy way to elevate and add flair to daily meals.

PLANTS-BASED EATING AND DIETS

Supports plant-based cooking and eating and contains plant protein.

SEASONALITY AND FOOD

An ingredient with versatile flavour, suitable for all seasons, and pairs well with local seasonal produce. MACADAMIAS also have the credentials to play in other health spaces that are IMPORTANT TO CONSUMERS

DIGESTIVE AND GUT HEALTH

Helps promote healthy weight as part of a healthy diet and contains fibre that supports digestion and maintains gut health.

NUTRIENTS FOR IMMUNITY, WELLBEING AND MUSCLES

Contains nutrients to support overall mood and wellbeing, brain and gut health and immunity. Contains protein to support muscles.

BRAIN POWER

support focus, memory and problem-solving.

SUSTAINED ENERGY

Provides an energy boost to help maintain an active lifestyle and sustain you through the day.

SEASONAL RELEVANCE TO HEALTH

Helps nourish the body in autumn and winter and replenishes nutrients lost through sweat.



CONTACT US

Please contact one of our consultants to discuss your requirements at sarah@nutworks.com.au

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