FOR GENERATIONS TO COME
A Heritage of Sustainability

California walnut growers and processors have spent more than a century caring for the land, sharing a commitment to public health, and supporting the communities we serve. We are stewards of a deeply rooted heritage, and protectors of the resources needed to keep the industry strong for generations to come.

Learn from the Past and Protect the Future

Walnuts have been grown commercially in California since 1867. We have great respect for the communities that have given us so much. This respect has inspired a long heritage of developing new technologies and strategies to improve our products and lessen our impact on the earth. We are constantly working to protect a sustainable harvest of walnuts now and far into the future.

Our Sustainability Platform Stands on Five Pillars

- People & Community
- Sustainable Nutrition & Human Health
- Environmental Stewardship
- Food Safety
- Economic Health
People & Community

The sustainable harvest of walnuts depends on the healthy, strong communities that grow and process walnuts, and all those who support our mission. It is important that we pass on everything we have learned about sustainability to new generations so that our heritage of California walnuts carries forward as an essential part of California agriculture.

Partner in Education

Through our partnerships with the California Center for Land-Based Learning, University researchers and UC Cooperative Extension farm advisors, we are cultivating new generations of walnut farmers to value and enhance sustainable walnut production. Our support of the California Foundation for Ag in the Classroom provides lesson plans for grades K-8 to explore walnut farming and the powerful nutritional benefits of walnuts.
Although producing walnuts requires natural and human resources, we are proud we can balance our use of those resources by producing a nutrient-dense food that improves human health.

The Powerful Walnut
Walnuts are a powerhouse of essential nutrients needed for optimal health. These nutrients include a significantly high amount of plant-based omega-3 fatty acid ALA (2.5 grams/ounce), more than any other nut. One ounce of walnuts delivers four grams of protein, two grams of fiber, and 45 mg of magnesium; all important nutrients contributing to human health.

Just Starting to Understand the Full Nutrition Story
Science is still unlocking the full nutritional benefits of California walnuts. The California walnut industry has funded over $19 million in health research in 10 countries with over 55 institutions and universities, and are funding additional research to discover even more. For over 25 years, we have supported research to assess the state of nutrition and establish a strong scientific foundation aimed at improving public health.
Environmental Stewardship

For over 50 years, California walnut growers and processors have supported research and innovation in water quality and usage; water conservation; soil usage and replenishment; energy use; and air quality. We are always looking for new methods to grow and handle walnuts that minimize waste, enhance productivity, and preserve natural resources.

Simple, Effective Solutions
Decades of study and trial have taught us how to regulate and properly time irrigation to minimize water use. We apply fertilizers knowing precisely how much the trees need and when they need it. Growers are learning to use natural processes to protect orchards against harmful insects and diseases. Research to develop new pest and disease-resistant walnut varieties and rootstocks will help our farmers reduce the use of these products even further and for years to come. We have adopted climate-smart agriculture methods that promote soil health and quality. Air quality has been improved by reducing pesticide use, minimizing dust, and lowering farm vehicle and equipment exhaust emissions reducing airborne particulates.

Continuous Improvement
Ongoing research helps us learn how we can be even more sustainable in all our practices and processes. Currently underway is a Life Cycle Assessment of walnut production that will further guide our sustainability efforts.
Food Safety

California walnut growers and processors take pride in producing high quality walnuts that provide delicious, wholesome nutrition.

Controlling the Food Chain
California walnuts are grown, harvested, and processed under strict quality control standards and regulations mandated by federal and state authorities. In fact, our harvested walnuts often exceed quality standards set by the United States Department of Agriculture (USDA).

It Starts in the Orchards
Beyond meeting and exceeding regulations, we are also committed to training growers and processors in our industry on the latest and best food safety practices. Since 2009, we have spent more than $2.3 million on food safety training and research.
We also balance our use of natural resources by contributing to the economies of our communities, the state of California, and the United States. Each year, the growth, handling, sale, and consumption of California walnuts creates more than 85,000 full-time equivalent jobs and contributes nearly $6 billion to the state’s economy.

**Economic Health**

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**Without Waste**

The utilization of the entire walnut is an important part of our sustainability story. The shell is used as an energy source, as an abrasive, and as a filler. When feasible, hulls removed at harvest time are returned to the orchard soil, recycling vital nutrients. Branches removed during winter pruning operations are chipped or shredded, and the residue left in the orchard to decompose, increasing soil health, tilth, and water-holding capacity. The kernel is a delicious snack or a versatile ingredient with culinary appeal that elevates any recipe.
Our California Heritage

California is on the cutting edge of progressive standards that are defining for the world what it means to be a sustainable food source. Our consumers demand constant innovation and we agree. By always improving, California walnuts will always be sustainable.

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