




COATING


BLANCHING

— Walnuts are versatile in the kitchen and can add unlimited visual appeal across the menu.

Coating with oil, egg whites, and caramelized sugar or prices add gloss and visual variety.

Blanching and peeling walnuts or starting with flavorless walnuts - lightens color and softens flavor. Roasting or deep frying deepens color.


ROASTING


SOUS VIDE

Heat and cooking methods like roasting, and sous vide dramatically change walnut aromatic composition.

— Unlocking a variety of innovative, unique flavors and aromatics.

CULINARY TRANSFORMATION

Smaller pieces, ground walnuts, and walnut butter blend smoothly into batters, coatings, dressings, and sauces.

— Walnuts hold their place in baked goods, like scones.

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APPEARANCE


TASTE

Appearance is related to the visual attributes of food—color, shape, size, and surface texture—

— Influencing perception of flavor and functionality before even taking a bite.

WHY IS IT IMPORTANT?

The walnut's gnarly shape is well-suited to a variety of culinary applications, providing different functionality depending on the variety you choose.

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TEXTURE


AROMA

Texture describes the sensory properties of something when experienced by touch, including how food is experienced in the mouth

— Like transforming walnuts from crunchy initial bite, to chewy consistency, to a rich and creamy texture.

WHY IS IT IMPORTANT?

The dynamic, versatile nature of walnuts can offer a variety of textures to layer into components of your recipe or menu item

— Whether creating a creamy base, a crunchy topping, or a meaty plant-based element.

CULINARY TRANSFORMATION

Roasting, blending, and slow cooking techniques transform walnuts into walnut creams, plant-based components

— Texture can be leveraged to create recipes and consumer product goods that are craveable.


PEELING


ROASTING

Purchase ready-to-go formats or prepare to your own specifications and needs.

— Sweet, savory food and beverage applications. Leverage raw, roasted and blanched walnuts in applications.

— Bitter is a desirable taste in balanced flavor profiles or drinks like coffee.

as having a slightly bitter taste.

Walnuts' peltic can be perceived in some of the world's favorite foods, like chocolate

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BLENDING


ROASTING

Chewing and swallowing food, releasing aromas to travel up to your nasal cavity.

— For example, roasting walnuts creates deeper, more complex aromatic compounds than raw walnuts as a result of the Maillard reaction.

WHY IS IT IMPORTANT?

The evolution of aroma experienced while chewing significantly enhances flavor.

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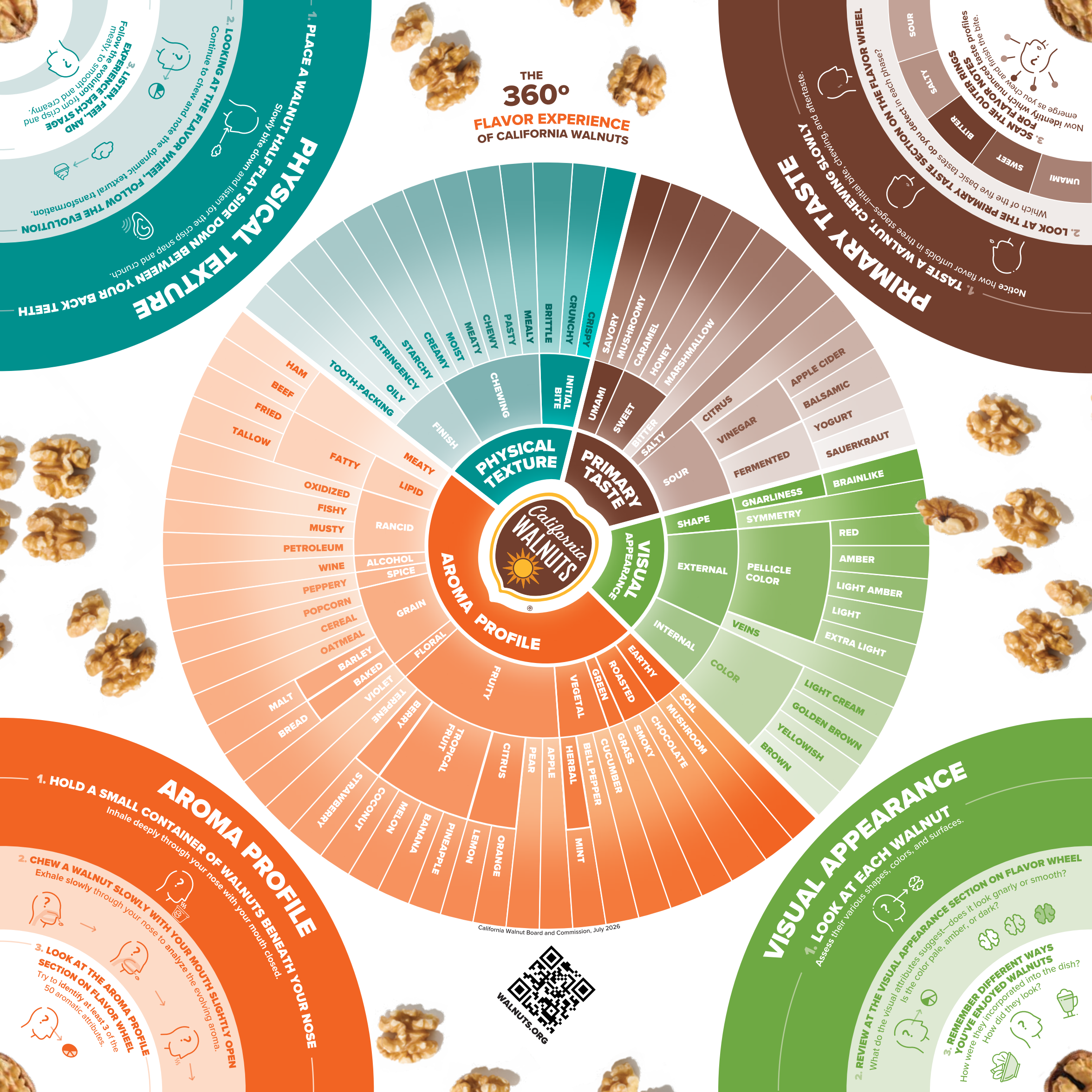
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