

California Walnuts Inspire Global Flavor Pairings



Walnuts are a global nut, originating from ancient Persia and finding their way into global cuisines around the world via the Silk Road. They're the perfect nut for today's adventurous snacker who craves bold, worldly flavors in a convenient and familiar whole food.



WHERE DOES THE FLAVOR COME FROM?

- Fatty acid composition
- Phenolic compounds in the skin
- Natural sugars and amino acids

WHAT DOES A WALNUT TASTE LIKE?

- Mildly earthy with buttery notes
- Subtle bitterness for balance
- Sweet. And, savory.



ASIA: WARM, AROMATIC

Flavor Inspiration: Korean barbecue, lychee, gochujang, yuzu, matcha, miso, wasabi



Why Walnuts? Subtle earthiness pairs with bright, umami-driven Asian flavors.

MEDITERRANEAN, MIDDLE EAST: HERBACEOUS, BRIGHT

Flavor Inspiration: za'atar, rosemary, lemon, olive oil, baklava



Why Walnuts? Keep bright and herbal flavors balanced without overpowering them.





LATIN AMERICA: SPICY CITRUS HEAT

Flavor Inspiration: tajín, lime, smoked chili, chamoy



Why Walnuts? Mild, buttery flavor balances the intense flavors.



UNITED STATES: SWEET, SMOKY

Flavor Inspiration: dill pickle, salty, maple, bacon, smoked/charred



Why Walnuts? Unique ability to make sweet products more savory, and savory products more sweet.

Bring globally loved flavors that deliver impact and authenticity to your next product launch: foodinnovation@walnuts.org.



California Walnut Board
walnuts.org