

GEORGIAN HAZELNUT CORPORATION

SINCE 1996





QUALITY, RELIABILITY, TRADITION

Hazelnut Inshell

Inshell Hazelnut with the calibre 16mm, 17mm, 18mm, 19mm, 20mm, 21mm+.

Usage Area:

It is used as the raw material for processed and is consumed as a snack by some users after cracking its shell.



Roasted Hazelnut kernels

Kernels of natural hazelnut, heat-treated (roasted) with caliber 11/13, 13/15, 15+.

Usage Area:

Chocolate industry and manufacturing of salty hazelnuts, etc.



Hazelnut kernels

Unshelled, raw hazelnut kernels with the calibre 11/13, 13/15, 15+.

Usage Area:

It is used as the raw material for processed and fully processed hazelnuts, etc.



Blanched Hazelnut Kernels

Blanched hazelnut kernels are produced by blanching the kernels through removing their skins and separating them from the partially blanched kernels.

Usage Area:

Chocolate industry and manufacturing of salty hazelnuts, etc.



Roasted / chopped hazelnut

This product is being produced by dicing Roasted hazelnut kernels into milimetric calibration, such as 2-4mm with automated high tech dicing machines.

Usage Area:

Mainly used in the chocolate, biscuit and bakery industry.



Shrivelled Hazelnut Kernel

Shrivelled hazelnut kernels are used as the raw material for processed to get the Diced hazelnut, Hazelnut meal/flour, Sliced Hazelnut, etc.

Usage Area:

Cereals, Confections, Snacks, Ice Cream and bakery industry.



Hazelnut Meal

It is the grinded form of Natural or Roasted hazelnuts with calibration, such as o-2mm.

Usage Area:

Flavour enhancer to bakery goods, fillings, snacks and gluten-free health-oriented foods.



Hazelnut Crude Oil

Raw Material For Hazelnut Crude oil with FFA15%.

Usage Area:

After refining, it is used as a baking ingredient or a chocolate additive, in confectionery (nougat and cracknel) and ice-cream.







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"Georgian Hazelnut Corporation" presents a full variety of nut forms ideal for baking, confections, snacks, cereals, and toppings. Imagine what you can do with the unique flavor and texture of Georgian Hazelnuts.





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