

Oregon Hazelnut PROCESSORS

Oregon hazelnuts are available in multiple varieties and forms and can be customized based on need and specification. To learn more, please contact one of the processors listed to the right.

Natural (Raw) Kernels

- Cascade Foods, LLC
- Firestone Farms Packing, LLC
- George Packing Company
- Hazelnut Growers of Oregon
- Holmquist Hazelnut Orchard, LLC
- Laurel Foods, LLC
- Northwest Hazelnut Company
- Willamette Hazelnut Growers

Roasted Kernels

- Cascade Foods, LLC
- Columbia Empire Farms
- Hazelnut Growers of Oregon
- Holmquist Hazelnut Orchard, LLC
- Laurel Foods, LLC
- Northwest Hazelnut Company

Diced/Sliced

- Cascade Foods, LLC
- Columbia Empire Farms
- George Packing Company
- Hazelnut Growers of Oregon
- Holmquist Hazelnut Orchard, LLC
- Laurel Foods, LLC
- Northwest Hazelnut Company
- Willamette Hazelnut Growers

Meal/Flour

- Cascade Foods, LLC
- George Packing Company
- Hazelnut Growers of Oregon
- Holmquist Hazelnut Orchard, LLC
- Laurel Foods, LLC
- Northwest Hazelnut Company

Paste/Butter

- George Packing Company
- Hazelnut Growers of Oregon
- Holmquist Hazelnut Orchard, LLC
- Laurel Foods, LLC
- Northwest Hazelnut Company

In-Shell

- Cascade Foods, LLC
- Firestone Farms Packing, LLC
- George Packing Company
- Hazelnut Growers of Oregon
- Laurel Foods, LLC
- Northwest Hazelnut Company
- Willamette Hazelnut Growers

Cascade Foods, LLC

Phone: 541-924-1477
Email: griches@cascafoodsllc.com

Columbia Empire Farms

Email: lstrand@columbiaempirefarms.com
Website: columbiaempirefarms.com

Firestone Farms Packing, LLC

Phone: 503-593-8054
Email: ffarms@nwlink.com
Website: firestonefarms.net

George Packing Company

Phone: 503-537-9606
Email: office@georgepack.com
Website: georgepack.com

Hazelnut Growers of Oregon

Phone: 503-648-4176
Email: marketing@hazelnut.com
Website: hazelnut.com

Holmquist Hazelnut Orchard, LLC

Phone: 360-988-9240
Email: info@holmquisthazelnuts.com
Website: holmquisthazelnuts.com

Northwest Hazelnut Company

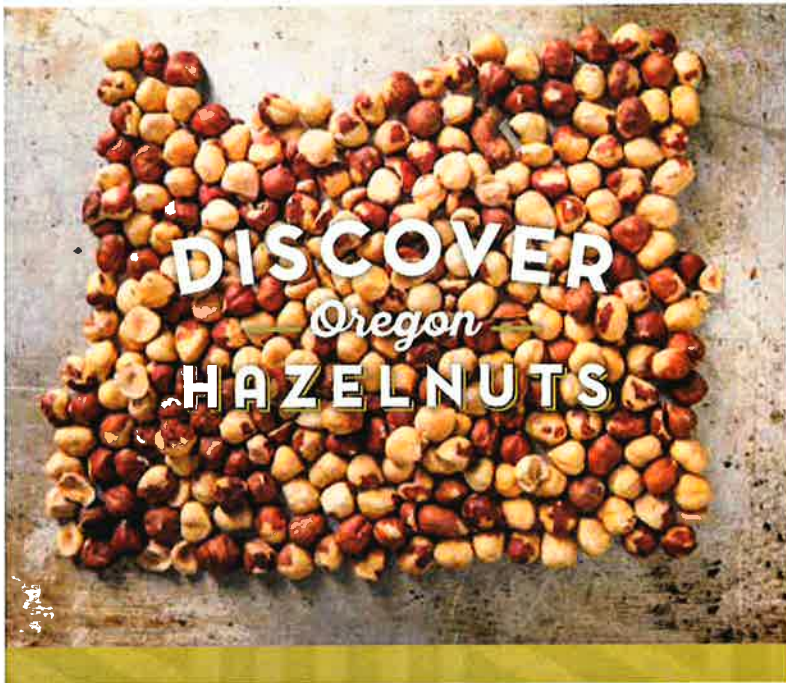
Phone: 503-982-8030
Email: rick@nwhazelnut.com
Website: hazelnuts.com

Laurel Foods, LLC

Phone: 503-692-3663
Email: contact@laurelfoods.com
Website: laurelfoods.com

Willamette Hazelnut Growers

Phone: 503-538-9256
Email: info@willamettehazelnut.com
Website: willamettehazelnut.com



Oregon Hazelnuts

MADE IN THE USA

Representing 99 percent of the U.S. crop, Oregon hazelnuts have become the global benchmark for excellence, recognized for their large size and unparalleled flavor. The Oregon hazelnut industry includes more than 800 farm families and a dozen handlers.

The Terroir of

OREGON HAZELNUTS

Oregon boasts an ideal climate for growing the world's highest quality hazelnuts. It's in this special corner of the world where temperate ocean, mountain and river climates meet with rich volcanic soils to create prime hazelnut-growing country.

Superior

QUALITY AND FOOD SAFETY

Oregon processors are continuously innovating to achieve best-in-class food safety practices including on-site natural pasteurization, SQF certification and third-party auditing.

Unrivaled

FLAVOR

The distinctive, rich flavor of hazelnuts is found in the carbohydrate fraction rather than in the kernel fat, making the flavor more easily extracted and concentrated.



For more information, visit Oregonhazelnuts.org

Ingredient

FORMS

Oregon hazelnuts can be purchased in many formats, including paste or butter, in-shell, whole kernels, meal, flour, sliced or diced. Their versatile flavor and unique texture bring value and consumer appeal to a variety of applications, including snack bars, spreads, sauces, confections, baked goods, granolas, frozen desserts and more.

Whole Kernels:

The whole nut with skin is ideal for candy and garnishing premium baked goods.

Usage:

- Garnishing premium baked goods
- Candy
- Snack nuts

Whole & Broken Kernels:

Halves and pieces are often used in baked goods, candy, granolas and bars when you want larger pieces of hazelnut, but not the whole nut.

Usage:

- Baked goods
- Candy
- Bars and granola
- Salads

Diced:

Provides an even distribution of the nut for uniform flavor, texture and appearance.

Usage:

- Baked goods
- Cereal
- Candy
- Breads
- Snacks

Sliced:

The whole nut, sliced thinly lengthwise, adds rich flavor, garnish and crunch.

Usage:

- Toppings
- Cakes
- Pies
- Cereal
- Breads
- Snacks

Meal or Flour:

Naturally kosher, grain- and gluten-free, this finely ground wheat-flour replacer acts as a binding agent or flavor and nutrition enhancer.

Usage:

- Baked goods
- Fillings
- Pasta
- Snacks

Paste or Butter:

100% hazelnut paste without additives; processors have the ability to customize to your exact specification and flavor profile.

Usage:

- Pastries
- Ice cream
- Candy/confections