



IG AGRO

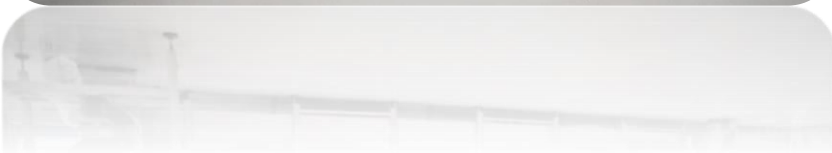
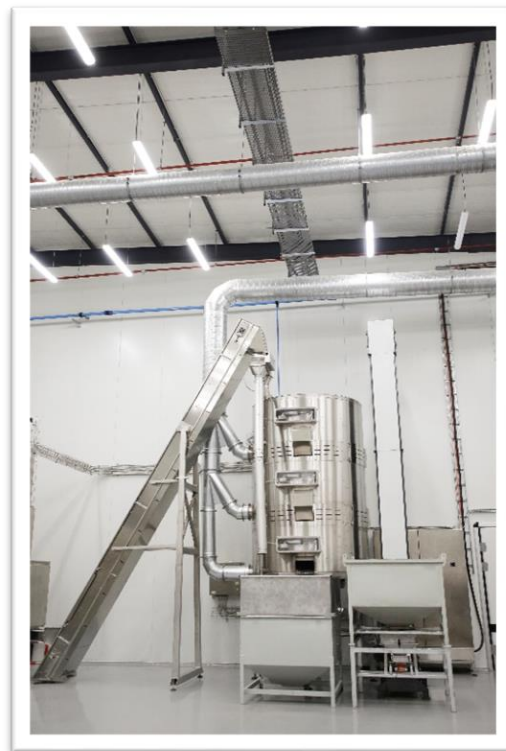


Hazelnuts from Georgia

IG Agro LLC is a hazelnut processing factory established in 2021 with 650 ha of hazelnut farms in the west Georgia regions along with a storage facility for hazelnuts. The enterprise itself is located in Zugdidi.

The factory is equipped with a modern machinery and equipment and accomplishes high technological processes allowing us to maximize the full range of hazelnut varieties and kernel sizes in order to develop ingredients for the confectionery, bakery, ice cream and other applications.

The factory has a full production line, including purchasing, processing, and packaging.



Our main goal is to ensure customer satisfaction by providing clients' demands in time and always in a proper way. Furthermore, another goal is to take the lead in terms of gaining up-to-date market information and utilize them to meet emerging food market demands.



IG Agro LLC is a quality-oriented company, apply the rules of BRCS HAACP, ISO 9001:2000 for the best quality products. Not only guaranteed top product quality, we offer you also multi-level reliability, friendly business relations, accurate service and timely delivery.

In hazelnut sector, our understanding is to make production according to Food Regulations and laws and proper to human health and hygienic conditions using continuously developing technology and information in a way that will improve the quality of our products which we supply to the market and in a way that will improve the trust and pleasure for our clients. To ensure hazelnuts meet our strict specifications we apply a number of additional quality processes. These include testing and sensory evaluation and microbiological analysis, as well as storage under strict conditions.

We have developed a detailed highly evolved selection process that takes into account factors such as variety, size, shape, flavor and freshness.

One of the largest consumers of hazelnuts are confectioneries and bakeries, using hazelnuts as flour substitute, topping or source of a crunchy texture. Whether you love natural, roasted or chopped hazelnuts, you can find the perfect pairing for your recipes, based on your taste. Because of its unique taste, flavor and texture, hazelnuts have the ability to stand out in dishes with many high-taste ingredients.



Product Catalogue



NATURAL HAZELNUT KERNELS

Country of Origin: Georgia

Calibration: 11-13, 13-15, 15+ mm

Packaging: 1000 kg NET big bags

Usage areas: It is used as the raw material for processed and fully processed hazelnuts etc.



ROASTED & BLANCHED HAZELNUT KERNELS

Country of Origin: Georgia

Description: Heated from the natural kernel and roasted with 10% of the skin on and the humidity level between 0.8-2.5%

Calibration: 11-13, 13-15, 15+ mm

Packaging: 5/10/12.5/15/20/25 kg vacuum+ 25 kg carton boxes

Usage areas: Utilized as a snack, in baking and chocolate products. Due to its crunchiness and level of natural oils, it can be utilized in all types of chocolate coating.



ROASTED HAZELNUT SLICED/CHOPPED

Country of Origin: Georgia

Description: Heated from the natural kernel and roasted and chopped/sliced with 5-30% skin on and humidity level between 0.8-2% form.

Calibration: 1-3, 2-4, 3-5, 4-6 mm

Packaging: 5/10/12.5/20/25 vacuum and carton box

Usage areas: Utilized in baking, as ice cream ingredients, pastry.



ROASTED HAZELNUT MEAL (POWDER)

Country of Origin: Georgia

Description: Heated from the natural kernel and roasted in grounded as powder, skin off and humidity level between 0.8-2% form.

Calibration: 0-2 mm

Packaging: 5/10/12.5/20/25 vacuum and carton box.

Usage areas: Utilized in baking, as ice cream ingredients, pastry



HAZELNUT PASTE

Country of Origin: Georgia

Description: Obtained by crushing and making paste from the roasted hazelnut kernels. Comes in 3 colors: medium, light and dark

Calibration/Size: 20-40 kg

Packaging: 30/60/200/220 kg PVC Drums, 1000 kg NET plastic containers, 10/12.5/15/20/25 kg plastic buckets.

Usage areas: Utilized in baking, cookies, ice cream.

While added taste and aroma to the product, it also increases protein and nutritional value. It is used in chocolate as substitute for sugar-rich carbohydrates.

Packaging



What is so special about Georgian hazelnuts

Black Sea coast is considered to be the most suitable region for growing. Accordingly, Georgia is one of the few places that has a perfect location for hazelnut cultivation. Besides, abundance of microzones in Georgia creates possibilities to grow pollution-free and high-quality products, meeting all international requirements. At present, IG Agro LLC owns 645 ha hazelnut orchards in Samegrelo region, which is located nearby the Black Sea. The main hazelnut varieties grown there are Anakliuri and Giffoni. Anakliuri is at the first place among the widely spread varieties in Georgia. The variety has vigorous growth, the fruit is round, the percent kernel is 50-52%, the fat content is 67-68%, the medium yield is 6-6.5 kg per bush. Giffoni is among the most highly appreciated Italian hazelnut cultivars due to its round kernels and excellent processing quality. In 2023, it is considered to harvest approximately 100 tons of hazelnuts.



Today, Georgia is among five largest producers of hazelnuts in the world, mostly supplying EU countries. Despite the world lockdown, exports of hazelnuts from Georgia increased in 2020. Top 3 importers of Georgian hazelnuts are Germany, Italy and Poland.