



NUTS
unio





**Delivering taste
from trusted origins.**

ORIGIN



Unio Nuts belongs to Unio Cooperative Group.
Since 1942 our goal has been to improve living conditions for farmers and to encourage rural development.

Our purpose?

To produce almonds and hazelnuts in a safe, responsible, and sustainable way.



KEY FIGURES



Associate cooperatives

74

Farming families

15.000

Facilities

5

Tons almonds / year

5.253

Tons hazelnuts / year

1.755

Tons carob / year

8.173

Tons pistachios / year

600

*kernel volume



Unió is qualified as a

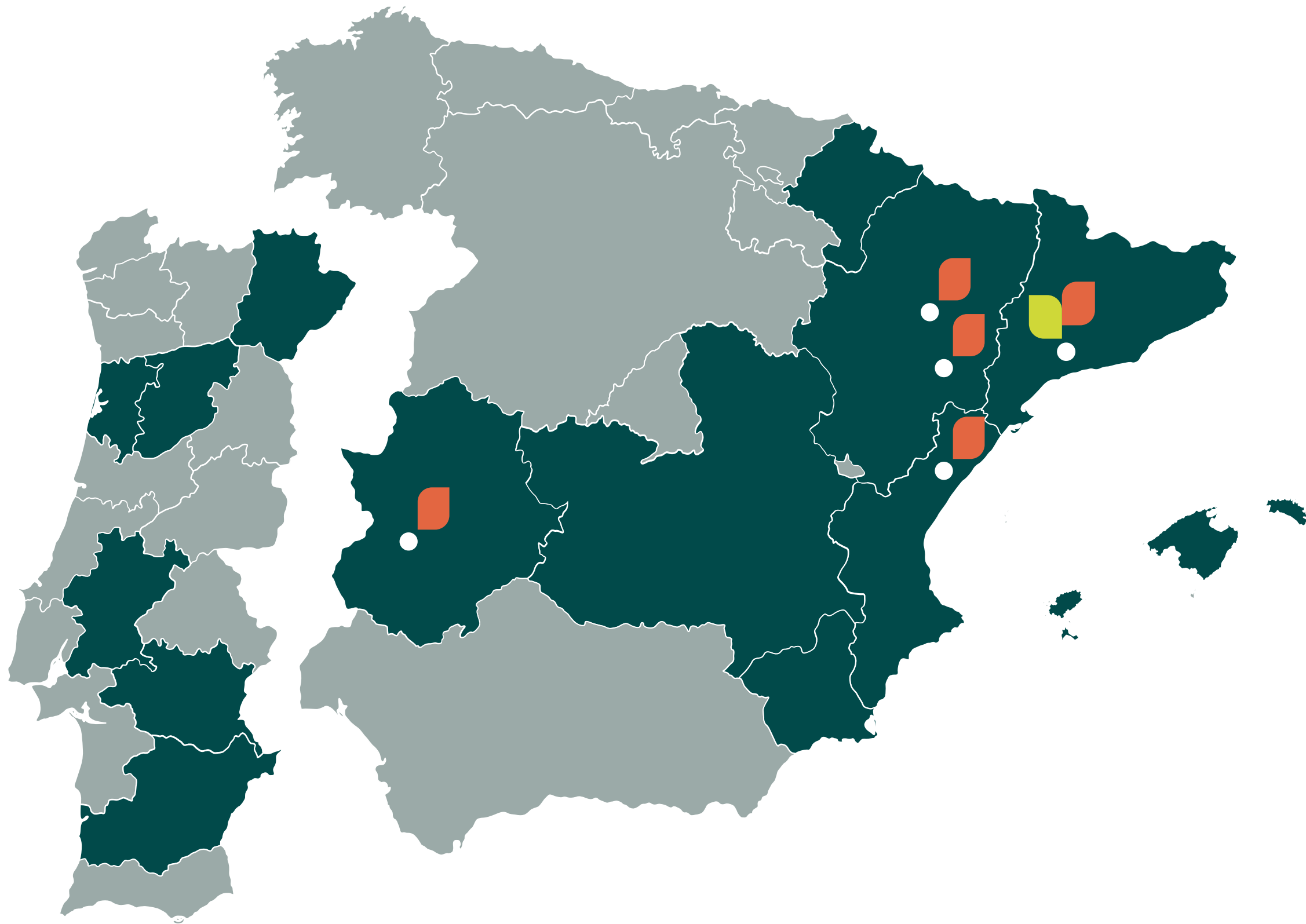
Priority Associative Entity for Nuts

by the Spanish Ministry of Agriculture,
Fisheries, Food and Environment
since 2018.

**We are the only Spanish company in
the nuts sector with this distinction.**



WHERE



**Sourcing
Regions**

**Head
office and
production**

**Cracking
factories**



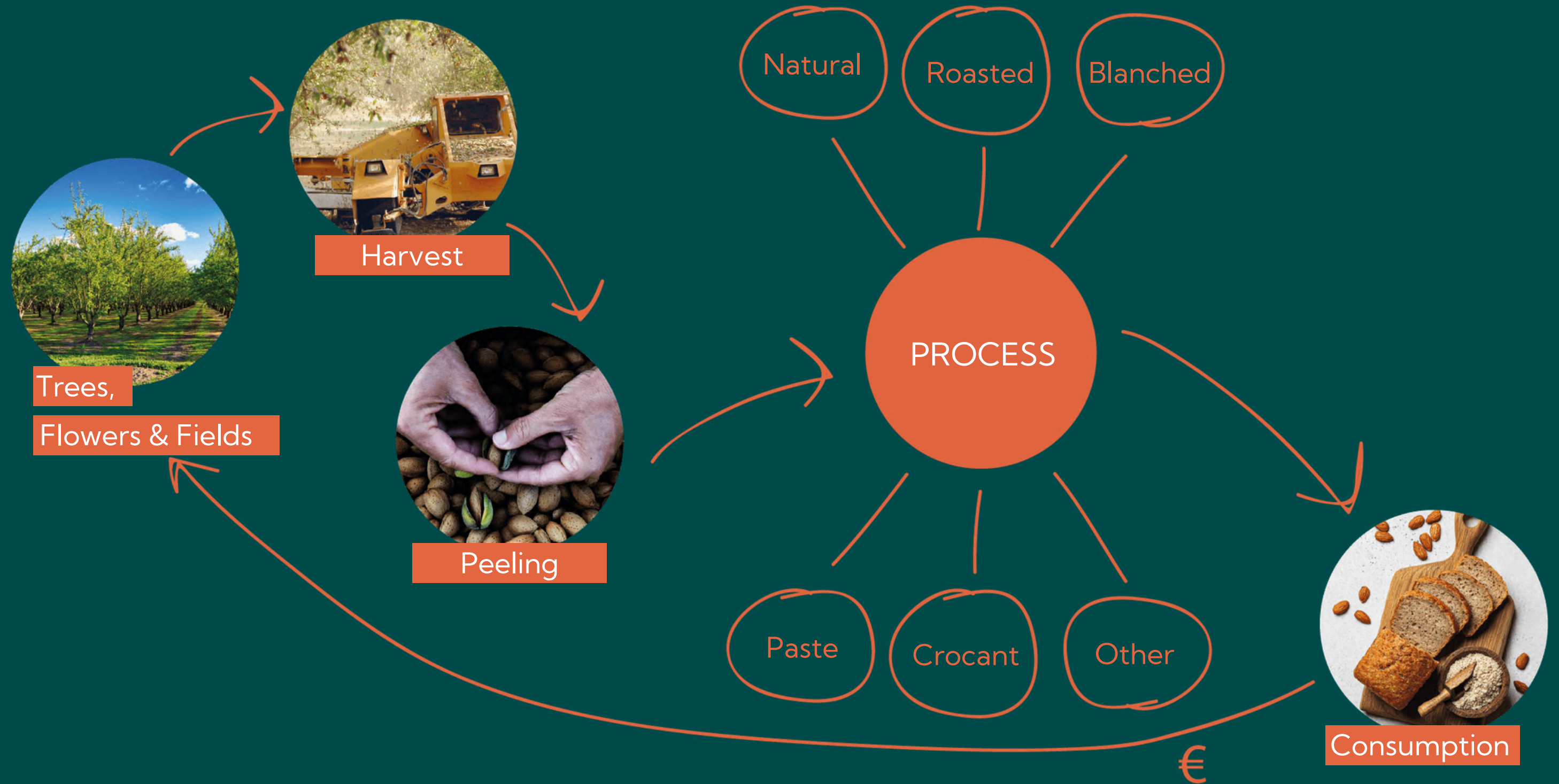
WE
ARE
HERE

We
bring
together
tradition &
innovation



OUR NUTS

Traceability





We focus on global sustainable challenges across three areas: **People, the Economy and the Environment.**



PEOPLE

- Developing rural areas to prevent small villages from being abandoned, achieving territorial balance.
- Encouraging stable employment relationships with our workers, based on trust and respect.
- Taking part in various local activities and collaborating with social entities.



THE ECONOMY

- We are a cooperative holding, a participatory business model.
- We ensure an economically sustainable future for the next generation of farmers.
- We seek maximum added value for the products of our farmers by developing the best nut ingredients and snacks.
- We generate other parallel business in the areas we work in, such as financial, legal, insurance or computing services.





ENVIRONMENT

- We practice regenerative agriculture (vegetative cover, application of organic amendment and pruning waste).
- Efficient mechanization of harvesting.
- Minimizing pesticides: we have reduced fertilized prescriptions by 37,56% just in one year.
- Carbon footprint reduction: annual savings of 94.3 MT of CO2 emissions and improving.
- Reduction of plastic and carton in all our packagings.
- Water footprint reduction: implementing intelligent irrigation systems based on climate and field-installed sensors.
- Contribution to biodiversity: introducing insect hives, preserve vegetative areas and spaces for bird nesting.
- Implementation of renewable energies and energy efficiency: 900.000 kWh of solar energy produced annually and increasing.





Our PRODUCTS

Taste





We connect farmers with markets,
customers with ingredients,
and families with daily essentials.

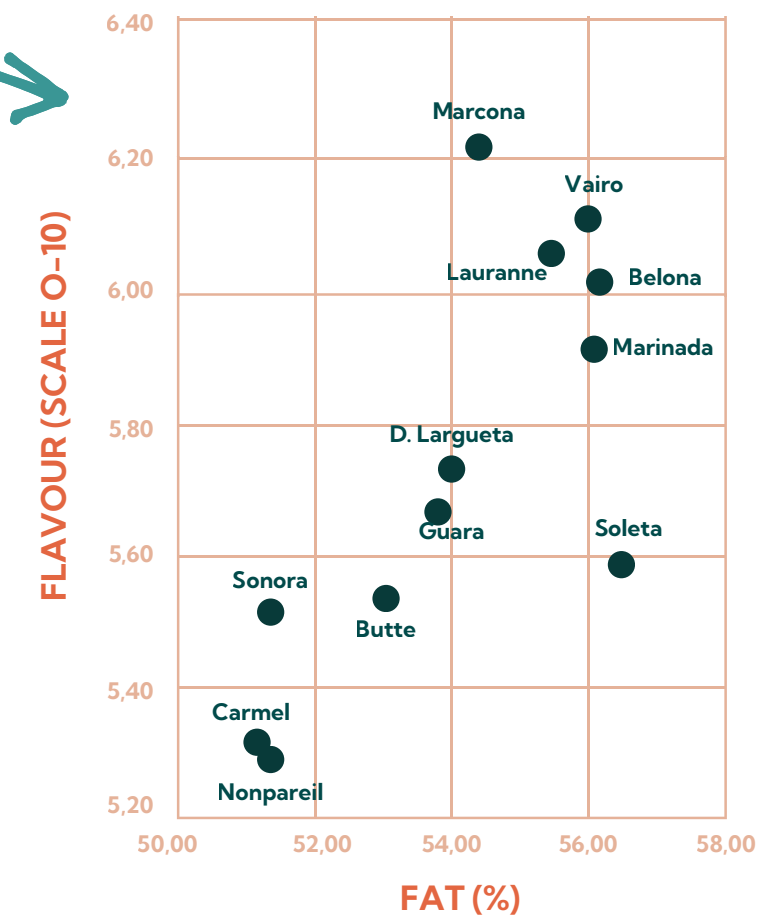
From the foods you eat,
to the fields you walk through.



A top taste!

The Iberian almond stands out for its unique flavor. It comprises many almond varieties cultivated in the Iberian Peninsula, mainly in Spain. Their distinctive flavor profile, often featuring a **delicious fattier texture**, makes them a cherished ingredient.

SENSORIAL
CHARACTERISTICS



IBERIAN ALMOND



*study by IRTA: Institute of Agrifood Research and Technology



Our PRODUCTS *Portfolio*



NATURAL ALMOND



CATALOG

PRODUCT	VARIETIES	CALIBER
Lauranne type	Lauranne, Ferragnes, Penta, Marta	S/14, 12/14, B/12
Guara type	Guara, Marinada, Vairo, Constantí	S/14, 12/14, B/12
Marcona type	Marcona, Belona, Antoñeta	S/14, 12/14, B/12
Valencia type	Valencias (Comunas)	S/14, 12/14, B/12
Valencia type · ECO 	Valencias (Comunas)	S/14, 12/14, B/12
Largueta type	Largueta, Soleta	S/14, 12/14, B/12
Monovarietal	Marcona	S/14, 12/14, B/12
	Largueta	S/14, 12/14, B/12
	Lauranne	S/14, 12/14, B/12
	Vairo	S/14, 12/14, B/12
	Guaro	S/14, 12/14, B/12

LOGISTICS

PACKAGING	Un/ € Palet	Net Weight	Un / USA Palet	Net Weight
12,5 kg box	56	700 kg	–	–
25 kg bag	30	750 kg	40	1.000 kg
1.000 kg big bag	–	–	1	1.000 kg

SIZE CONVERSION				
Iberian	S/16	14/16	12/14	B/12
Europe	38/40	36/38	34/36	30/32
USA	18/20	20/22	25/27	30/32





BLANCHED ALMONDS

& Inclusions



CATALOG

BLANCHED PRODUCT
Blanched Largueta
Blanched Marcona
Blanched Valencia
Blanched Guara
Blanched Vairo
Blanched Valencia · ECO

ALMONDS INCLUSIONS
Blanched Flour
Blanched Flour · ECO
Chopped Blanched
Chopped Blanched · ECO
Sliced Blanched
Silvered Blanched

LOGISTICS

INCLUSIONS PACKAGING	Un/ € Palet	Net Weight	Un / USA Palet	Net Weight
10 kg box	56	560 kg	-	-

BLANCHED PACKAGING	Un/ € Palet	Net Weight	Un / USA Palet	Net Weight
12,5 kg box	56	700 kg	-	-
25 kg bag	30	750 kg	40	1.000 kg
1.000 kg big bag	-	-	1	1.000 kg



ROASTED ALMONDS



CATALOG

ROASTED PRODUCT
Roasted Blanched
Roasted Blanched Marcona
Roasted Blanched Valencia
Roasted with skin
Chopped Roasted with skin
Chopped Blanched Roasted
Chopped Roasted with skin · ECO 
Chopped Blanched Roasted · ECO 

LOGISTICS

PACKAGING	Un/ € Palet	Net Weight	Un / USA Palet	Net Weight
10 kg box vacuum packing	64	640 kg	–	–



ALMOND CROCANT



CATALOG

PRODUCT	SIZES
Almond Crocant 50/50	1-3, 2-4, 4-8 mm
Almond Crocant 70/30	1-3, 2-4, 4-8 mm
Almond Crocant 80/20	1-3, 2-4, 4-8 mm

LOGISTICS

PACKAGING	Un/ € Palet	Net Weight	Un / USA Palet	Net Weight
10 kg box vacuum packing	80	800 kg	-	-





ALMOND

PASTE



CATALOG

PRODUCT
Roasted almond paste with skin
Roasted almond paste with skin (strong roasted)
Blanched roasted almond paste
Roasted blanched almond paste (smooth roasted)
Roasted blanched almond paste (strong roasted)
Roasted almond paste · ECO 
Blanched roasted almond paste · ECO 
Roasted blanched almond paste (smooth roasted) · ECO 
Raw almond paste

LOGISTICS

PACKAGING	Un/ € Palet	Net Weight	Un / USA Palet	Net Weight
Metal can 25 kg	22	550 kg	–	–
Drum 100kg	4	400 kg	–	–
Drum 150kg	4	600 kg	–	–
Drum 200kg	4	800 kg	–	–
Drum 225kg (CP3 palet)	5	900 kg	–	–
IBC 600kg	1	600 kg	–	–
IBC 1.080kg	1	1.000 kg	–	–



DO YOU KNOW OUR
Almond Paste
PANTONE RANGE?



Don't miss it,
and ask for the color that
suits your product!





Want to know us?

unio-nuts.coop

