



THINKEXIM

Premium Georgian Dried Hazelnuts



Naturally Grown | Carefully Dried | Export-Ready Quality










Sourced from the ecologically clean regions of Western Georgia, our dried hazelnuts benefit from a mild Black Sea climate and fertile soil, delivering a naturally sweet, aromatic, and crunchy profile ideal for global food manufacturers.

Product Calibers

- 11–13 mm – Processing & confectionery
- 13–15 mm – Versatile, multi-use
- 15+ mm – Premium grade



Hazelnut Comparison

	 Georgia	 Turkey	 Italy
 Origin	Humid subtropical (Black Sea)	Coastal + inland, varied	Mediterranean (Piedmont)
 Taste	Sweet, aromatic, crunchy	Mild, slightly earthy	Strong, intense, prized flavor
 Global Role	Top 5 exporter, key EU supplier	#1 world producer (=70% of supply)	Premium niche (small volume, high price)
 Farming	Mostly small farmers, less chemicals	Large-scale, industrial	Strict quality controls (PGI "Nocciola Piemonte")
 Buyers	Ferrero, EU markets	Ferrero, confectionery giants	Gourmet, luxury chocolate brands
 Price	Moderate, competitive	Competitive, bulk supply	High-end, most expensive

Why Georgian Hazelnuts

- Balanced taste — sweeter than bulk origins, milder than niche luxury varieties
- Reliable supply with consistent grading
- Competitive pricing compared to Turkish origin
- Ideal for confectionery, bakery, chocolate, spreads, and processing

Quality & Trade Terms

- Controlled drying for export stability
- Full cargo inspection before shipment
- Quality certificate with every order
- Flexible volumes | Minimum 1 container
- Pricing: typically USD 0.30–0.50/kg below Turkish market
- Prepayment: 10–30% | Balance upon readiness

Discover more about our collection on our website or contact us for wholesale details.

sales@thinkexim.co

ThinkExim – Head Office (Canada)

+1 437 900 4104