



REPUBLIC OF TURKEY  
MINISTRY OF ECONOMY



Food  
&  
Agriculture



# EDIBLE NUTS



TURKEY  
[www.economy.gov.tr](http://www.economy.gov.tr)

## EDIBLE NUTS

Today, the consumption of nuts has become an essential part of healthy consumption. Nuts have been recommended primarily for coronary heart diseases, problems in blood sugar and cholesterol, diabetes, metabolic problems, and their antioxidant, vitamin and mineral contents. More and more governments recommend them to be consumed on a daily basis.

Turkey, located as a bridge between Europe and Asia, has the advantage of producing various types of nuts as a result of various climate types. With the increase in domestic and international demand, production of nut is increasing from year to year.

**Table 1: Turkish Nuts Production**

Year	Number of trees (Thousand)		Production (Tons)
	Bearing	Non bearing	
2000	317 330	29 326	758 000
2001	319 870	31 353	860 000
2002	324 365	29 716	843 000
2003	339 635	33 390	789 000
2004	361 040	39 175	592 000
2005	359 325	36 961	835 000
2006	375 338	36 976	997 713
2007	393 287	38 473	871 149
2008	379 428	35 596	1 199 970
2009	388 110	38 830	875 634
2010	397 423	28 699	1 020 711
2011*	-	-	865 499

\*Estimated

Source: Turkish Statistical Institute

## HAZELNUTS

Hazelnut is mainly consumed as a major raw material in chocolate, confectionery and baking industries and as an ingredient in edible nut mixes.

Turkey is internationally renowned for its high quality hazelnuts. With respect to production and export of hazelnut, Turkey is the most important country in the world.

Hazelnuts are known as a rich source of energy, protein, essential fatty acids, vitamins and minerals, and they do not contain cholesterol. Because of these features, hazelnuts are highly recommended by scientists for everyone. In short, it would be fair to say that hazelnuts are a vital nutrient and supplement in a balanced daily diet.

Turkey is the most important country of origin for hazelnuts in the world. Very few countries in the world have a climate as favorable for hazelnut production as that of Turkey.

Historic documents reveal that hazelnuts have been grown along the Black Sea coast in northern Turkey since 300 BC. Hazelnut farming has been the chief form of livelihood in

the region for centuries – as it still is. It is estimated that more than 4 million inhabitants of Turkey depend directly upon the production, marketing or processing of this product.

## Production

In Turkey, hazelnuts are cultivated in an area of around 350 000 ha. The production area is spread densely all along the Black Sea coast. Hazelnut orchards extend up to 30 Km (18 Miles) in land. The average annual hazelnut production during the past five years in Turkey has been approximately 497 000 tons in-shell. With its outstanding position, Turkey leads the field among hazelnut producing countries. Turkey realizes almost 70-75% of the world's hazelnut crop.

**Table 2: Turkish Hazelnut Production (In-Shell) By Years (Quantity, Tons)**

Year	Quantity
2005	530 000
2006	661 000
2007	530 000
2008	801 000
2009	500 000
2010	600 000
2011*	440 000

\*Estimated

Source: Turkish Statistical Institute

Turkish hazelnuts are classified as Giresun or Levant quality and they are divided into two groups as round and pointed according to their shape and aromatic properties.

## Exports

Hazelnuts have been exported from Turkey to other countries for the last six centuries. In the 1950's the hazelnut was the "leader" in Turkey's foreign currency earnings followed by cotton, sultanas and figs. Today, revenues from hazelnut exports are still at significant level.

Turkey is the largest exporter of hazelnuts, supplying about 80% of the world's hazelnut exports. Being the largest producer and exporter, Turkey naturally plays an important role in determining world hazelnut prices.

Until recently, Turkish hazelnuts were exported only as natural kernels. During the past 20 to 25 years hazelnut processing plants have been built and various forms of processed hazelnuts have begun to be exported. As a result, the market share of processed kernels has been growing steadily and is now about 40% of total hazelnut exports. New investments have also been carried out by Turkish exporters, some of which are joint-ventures. Today, unshelled (natural) hazelnuts and processed kernels constitute 99% of total Turkish hazelnut exports.

**Table 3: Turkish Hazelnut Exports (Including Processed Kernels) By Year (Quantity, Tons; Value, 1 000 US \$)**

Year	Quantity	Value
1997	190 170	871 531
1998	193 376	834 481
1999	176 117	668 845
2000	169 266	570 275
2001	244 694	703 408
2002	247 478	572 669
2003	223 261	642 514
2004	217 878	1 188 109
2005	210 013	1 919 991
2006	247 381	1 456 197
2007	208 687	1 364 557
2008	232 286	1 424 936
2009	222 883	1 179 967
2010	251 070	1 521 409
<b>2011</b>	<b>247 897</b>	<b>1 765 129</b>

Source: Turkish Statistical Institute

Turkey, who exported mainly shelled and kernel forms to 32 countries before 1980, now exports hazelnuts and various processed forms of hazelnuts to over 75 countries. The majority of exports, above 80% of total exports, are shipped to the countries of the European Union. Germany is the leading importer of processed and unprocessed Turkish hazelnuts with a share of 24% of total exports, and followed by Italy (19%), France (13%), Canada (4%), Austria (3,6%), Belgium (3,5%), Switzerland (3,4%), Poland (3,1%), Ukraine (3%), the Netherlands (3%), and the Russian Federation (2,5%). Far East, Latin American and Scandinavian Countries have emerged as potential markets for Turkish hazelnut in recent years.

**Table 4: Turkey's Major Export Markets of Hazelnut (Quantity, Tons; Value, 1 000 US \$)**

COUNTRY	2010		2011		% Change Value	Share %
	Quantity	Value	Quantity	Value		
GERMANY	56.551	339.665	59.282	416.465	22,6	23,6
ITALY	43.540	260.246	44.925	330.165	26,9	18,7
FRANCE	30.888	190.888	30.899	226.025	18,4	12,8
CANADA	7.102	45.250	9.712	73.931	63,4	4,2
AUSTRIA	9.389	55.930	9.134	63.817	14,1	3,6
BELGIUM	10.738	62.099	9.586	60.918	-1,9	3,5
SWITZERLAND	8.955	52.649	9.068	60.577	15,1	3,4
POLAND	7.311	45.914	7.251	54.370	18,4	3,1
UKRAINE	6.465	39.951	7.312	53.686	34,4	3,0
NETHERLANDS	6.783	42.525	7.471	53.444	25,7	3,0
<b>TOTAL</b>	<b>251.070</b>	<b>1.521.409</b>	<b>247.897</b>	<b>1.765.129</b>	<b>16,0</b>	<b>100,0</b>



## PISTACHIOS

Originating from the genus *Pistacia*, the species *Pistacia vera* is native to the Near East, Mediterranean and Western Asia. The green seed, which is the pistachio nut, is in a crusty shell that is being cracked during consumption. Pistachio kernels are very popular as a snack, but also are used as an ingredient in meat products like salami or sausages, or in the confectionary industry as a part of chocolate, cakes, Turkish Delight, baklava, ice cream and other traditional Turkish sweets.

### Production

Being one of the important producers of pistachio, growers continue to invest in pistachio tree plantations to satisfy the international and domestic demand.

Pistachio cultivation on a professional basis started with the Ceylanpınar State Farm, which was established in 1948 with 114 da of land. Today, this farm has become an important area in pistachio research in Turkey, and the total area dedicated to this purpose has reached 10,7 million ha.

The ideal growing conditions for pistachio trees are hot, dry summers and moderately cool, short winters. These climatic conditions are found particularly in the Southeastern part of Turkey; nevertheless, pistachios are grown in 56 provinces of Turkey from the Mediterranean, Aegean and even the Central Anatolian regions. But in the provinces of Gaziantep, Kahramanmaras, Adiyaman, Sanliurfa, Mardin, Diyarbakır and Siirt, the production of pistachios is relatively higher. Generally, no irrigation is done in the growing process of pistachios.

**Table 4: Production of Pistachios in Turkey by Year**  
(Quantity, Tons)

Year	Quantity
2001	30 000
2002	35 000
2003	90 000
2004	30 000
2005	60 000
2006	110 000
2007	73 416
2008	120 113
2009	81 795
2010	128 000
<b>2011*</b>	<b>112 000</b>

\*Estimated

Source: Turkish Statistical Institute

As it can be seen from the production statistics, pistachio trees are alternate-bearing trees, thus the production amount can vary greatly. However, as a result of high demand from both the domestic and international markets, it is expected that the average production will increase in the coming years.

## Pistachio Cultivars

Located in an area where pistachio cultivation has been done for centuries, many different cultivars continue to be grown today as well.

The most popular pistachio cultivars in Turkey are:

**Uzun**: meaning “long” in Turkish, this domestic cultivar with a green seed has a small size and is known for its extraordinary taste worldwide. It ripens later than the other cultivars, has a higher yield and is very popular as an ingredient for the food industry.

Uzun is the major pistachio cultivar produced in Turkey originating from the Antep region.

**Kirmizi**: with its unique red crust (kirmizi means “red” in Turkish) and green seed, it is mainly grown in the province of Gaziantep. It is especially grown at higher altitudes and is preferred for its early blooming.

**Siirt**: named after the Turkish province, it is most commonly grown in Siirt and Sanliurfa. Having bigger nuts, this cultivar is also a popular appetizer as a result of its high split shell ratio. Apart from the other varieties, this cultivar is known to have a moderate alternate bearing tendency.

**Halebi**: having small and tasty nuts, this cultivar is also preferred as an ingredient for the food industry as well as an appetizer. As a result of its early blooming, it is generally grown in regions with warm temperatures.

**Ohadi**: it has a large, round shape and is planted in warmer climates. Since this cultivar is late-blooming, long growing period is required. It is generally consumed as an appetizer. Aside from the cultivars named above, the pistachio cultivars Keten Gümleği, Beyaz Ben, Degirmi, Cakmak, Sultani, Vahidi, Mumtaz, Sefidi, Hacı Serifi are also grown in Turkey.

Exports

Turkey is the 10<sup>th</sup> exporter of pistachios in the world with its 14 million USD of exports in 2010 and 23 million USD in 2011. As the pistachios from Iran and the USA are much more cost effective, these countries are the top two exporters in the world. According to the Trademap data, Iran's exports in 2010 is 1,1 billion USD whereas USA has an export value of 600 million USD.

However, depending on the production output, Turkish pistachios have always been in demand in international markets as a result of their distinctive taste and aroma which is more intense with respect to others.

As it is seen in the table below, the biggest market for Turkish pistachios is Italy with a share of 48%. Germany, Israel and Belgium are the other important markets.

**Table 5: Turkey's Major Export Markets of Pistachios**  
(Quantity, Tons; Value, 1 000 US \$)

COUNTRY	2010		2011		% Change	Share
	Quantity	Value	Quantity	Value	2010–2011 (Value)	(%)
ITALY	252	5.069	549	11 180	120,6	47,9
GERMANY	91	2.408	96	2 298	-4,6	9,8
ISRAEL	104	2.005	107	2 097	4,6	9,0
BELGIUM	55	1.126	87	1 623	44,1	7,0
SAUDI ARABIA	3	48	69	1 446	2.882,3	6,2
MERSİN F. ZONE	6	100	64	1 059	957,8	4,5
U.S.A	19	271	57	929	243,2	4,0
FRANCE	5	127	21	521	308,7	2,2
SWITZERLAND	12	267	17	444	65,9	1,9
TUNUSIA	3	28	21	322	1.043,2	1,4
<b>TOTAL</b>	<b>717</b>	<b>13 971</b>	<b>1 160</b>	<b>23 342</b>	<b>67,1</b>	<b>100,0</b>

Source: Turkish Statistical Institute

## WALNUTS

### Production

Walnuts are produced in many regions of Turkey. Most of the production is consumed domestically, since walnuts are regarded as healthy because of their high omega-3 fatty acid content.

**Table 6: Production of Walnuts in Turkey by Years**  
(Quantity, Tons)

Year	Quantity
2004	126 000
2005	150 000
2006	129 614
2007	172 572
2008	170 897
2009	177 298
2010	178 142
<b>2011*</b>	<b>182 200</b>

\*Estimated

Source: Turkish Statistical Institute

### Exports

The proximity to the Middle Eastern countries has made Turkey an important supplier for this product. The second important country group is the EU countries.

**Table 7: Exports of Walnuts by Years**  
**Quantity, Tons; Value, 1 000 US \$)**

COUNTRY	2009		2010		2011	
	Quantity	Value	Quantity	Value	Quantity	Value
İRAN	454	3 793	840	5 822	1 348	13 559
IRAQ	232	2 018	682	5 589	851	8 183
ALGERIA	0	0	94	702	250	2 148
İTALY	0	0	122	1 039	156	2 106
GERMANY	171	1 292	166	1 088	214	1 999
NETHERLANDS	0	0	0	0	147	1 447
ENGLAND	0	1	253	1 795	122	1 067
TUNUSIA	3	28	92	689	93	746
SPAIN	52	519	239	1 608	60	708
FRANCE	122	1 210	69	484	89	666
<b>TOTAL</b>	<b>1.210</b>	<b>10 460</b>	<b>3 171</b>	<b>23 498</b>	<b>3 702</b>	<b>36 404</b>

Source: Turkish Statistical Institute

## CHESTNUTS

Being the third biggest chestnut producer in the world, Turkey is a leading producer of the *Castanea sativa*. The main production areas are the Aegean and Black Sea regions. Aydin is the most important province in chestnut production. The other important provinces are Izmir, Kastamonu, Sinop and Bartın. In 2010 the chestnut production reached 60 thousand tons in Turkey as seen in the table below.

**Table 8: Production of Chestnuts in Turkey by Years**  
**(Quantity, Tons)**

Year	Quantity
2004	49 000
2005	50 000
2006	53 814
2007	55 100
2008	55 395
2009	61 697
2010	59 171
<b>2011*</b>	<b>60 979</b>

\*Estimated

Source: Turkish Statistical Institute

## Exports

Being a popular ingredient for the confectionary industry, chestnuts are preferred in cakes and other sweets like chestnut purees, marmalade and glazes. Therefore, the export figures of raw chestnuts seem relatively low since they are exported in processed forms.



**Table 9: Exports of Chestnuts by Years**  
(Quantity, Tons; Value, 1 000 US \$)

COUNTRY	2009		2010		2011	
	Quantity	Value	Quantity	Value	Quantity	Value
ITALY	438	1 060	534	1 214	1 323	3 452
LEBANON	1 189	1 249	1 372	1 683	1 536	1 782
GERMANY	447	1 322	326	927	411	1 303
ISRAEL	52	139	45	114	177	529
AZERBAIJAN	0	0	0	0	121	316
NORTHERN CYPRUS	91	196	85	179	122	268
FRANCE	98	76	6	16	114	235
JORDAN	61	56	57	74	101	209
ENGLAND	65	143	5	14	69	187
SYRIA	397	562	484	591	94	105
<b>TOTAL</b>	<b>2 919</b>	<b>4 941</b>	<b>3 073</b>	<b>5 230</b>	<b>4 260</b>	<b>8 664</b>

Source: Turkish Statistical Institute

## PEANUTS

Peanuts are not originating from trees, but from legumes like lentils and other beans. It is favored among consumers for their high fatty acids and vitamins as well as resveratrol – a valuable antioxidant.

### Production

The majority of peanuts in Turkey are produced in the Cukurova Region, in which Adana and Osmaniye provinces are the main production areas. The most popular varieties are the domestic *Çom* and *NC-7* types.

**Table 10: Production of Peanuts in Turkey by Years**  
(Quantity, Tons)

Year	Quantity
2004	80 000
2005	85 000
2006	77 454
2007	88 409
2008	85 274
2009	90 081
2010	97 310
<b>2011*</b>	<b>92 182</b>

\*Estimated

Source: Turkish Statistical Institute

### Exports

Exports of peanuts in Turkey are developing and mainly focusing on neighboring regions.

**Table 11: Exports of Peanuts in Turkey by Years**  
(Quantity, Tons; Value, 1 000 US \$)

COUNTRY	2009		2010		2011	
	Quantity	Value	Quantity	Value	Quantity	Value
SENEGAL	0	0	0	0	20	104
N.CYPRUS	64	128	19	51	29	93
AZERBAIJAN	0	0	2	7	6	23
SYRIA	5	11	0	0	5	15
GERMANY	2	6	5	15	3	13
SOUTH KOREA	0	0	0	0	0	0
NETHERLAND	0	0	1	3	0	0
ROMANIA	0	0	3	5	0	0
SAUDI ARABIA	0	0	4	10	0	0
ENGLAND	1	3	0	0	0	0
<b>TOTAL</b>	<b>73</b>	<b>148</b>	<b>34</b>	<b>90</b>	<b>63</b>	<b>248</b>

Source: Turkish Statistical Institute

## PINE NUTS

Originating from the Latin “Pinus pinea”, pine nuts are generally grown naturally in the Mediterranean region. It has been a popular ingredient in various foods especially in the Roman Empire and also in many Middle Eastern civilizations. It was the Roman Empire who introduced this special nut to European consumers from where it spread to the other parts of the world, especially America.

The cultivation of pine nuts from its trees may take 18-20 years. After cultivation of the cones, they are left to dry and the nuts are separated mechanically. Afterwards, the outer shell of the pine nut is removed.

Pine nuts are popular for their nutritional properties, containing a high amount of proteins and minerals. Also, its taste has unique contributions to various dishes as well in confectionary products.

**Table 12: Production of Pine Nuts in Turkey by Years**  
(Quantity, tons)

Years	Quantity
2005	1 300
2006	350
2007	300
2008	600
2009	600
2010	700
<b>2011*</b>	<b>600</b>

\*Estimated  
Source: INC

## Exports

As a Mediterranean Country, Turkey enjoys the privilege of being an important producer and exporter of pine nuts. The majority of the exports are headed to European countries like Italy, Germany, Switzerland and Spain.

**Table 13: Exports of Pine Nuts in Turkey by Years**  
(Quantity, Tons; Value, 1 000 US \$)

COUNTRY	2009		2010		2011	
	Quantity	Value	Quantity	Value	Quantity	Value
ITALY	1.265	27.916	873	27.564	559	17.472
GERMANY	207	4.947	560	16.896	273	8.564
U.S.A	98	2.755	128	4.222	93	3.267
İSPANYA	86	1.851	158	4.814	60	1.885
SWITZERLAND	2	58	1	29	44	1.523
U.A.E	44	1.098	46	1.530	44	1.468
ENGLAND	0	2	15	515	25	911
MERSİN FREE ZONE	7	160	8	215	25	777
S.Arabia	28	591	24	731	21	679
FRANCE	18	538	62	2.021	19	673
<b>TOTAL</b>	<b>2.210</b>	<b>50.780</b>	<b>2.167</b>	<b>67.775</b>	<b>1.221</b>	<b>39.198</b>

Source: Turkish Statistical Institute

## ALMONDS

### Production

Almonds in Turkey are generally produced in provinces having Aegean or Mediterranean climates. In this regard, the main almond growing provinces in Turkey are Mugla and Mersin where about one quarter of the Turkish almond production is realized. Especially the Datca district of Mugla, and the Bozyazi and Anamur districts of Mersin have been specialized in almond production. Other important production regions in Turkey are Antalya, Isparta, Sanliurfa, Denizli and Elazig.

**Table 14: Production of Almonds in Turkey by Years**  
(Quantity, tons)

Years	Quantity
2003	41 000
2004	37 000
2005	45 000
2006	43 285
2007	50 753
2008	52 774
2009	54 844
2010	55 398
2011*	70 320

\*Estimated

Source: Turkish Statistical Institute

## Exports

Exports of almonds in Turkey are developing from year to year reaching almost 50 million USD in 2011; they are generally exported in shelled form but also in packaged form as well. Export partners are generally Middle Eastern and EU countries.

*Table 15: Exports of Almonds in Turkey by Years  
(Quantity, Tons; Value, 1 000 US \$)*

COUNTRY	2009		2010		2011	
	Quantity	Value	Quantity	Value	Quantity	Value
TUNUSIA	736	6 387	862	7 153	999	8 205
IRAQ	930	9 335	586	4 443	803	6 837
ALGERIA	25	294	724	5 812	811	6 678
LİBYA	405	3 836	429	3 457	679	5 785
İRAN	899	10 797	780	6 926	571	5 314
S.ARABIA	71	593	107	713	564	4 679
LEBANON	151	1 062	369	2 714	399	3 136
AZERBAIJAN	50	365	63	481	266	2 406
EGYPT	430	3 371	294	2.196	184	1 576
N.CYPRUS	6	28	6	45	146	861
<b>TOTAL</b>	<b>4 054</b>	<b>38 633</b>	<b>4 559</b>	<b>36 450</b>	<b>5 706</b>	<b>47 574</b>

Source: Turkish Statistical Institute

Quality is one issue that Turkish exporters give priority to. As a result of integration with the EU, Turkish Food laws are being harmonized with the relevant EU Directives, ensuring that all consumers have access to safe products. In addition, Turkey is actively taking part in the FAO/WHO Codex Alimentarius Commission in the establishment of international standards for aflatoxin levels for Almonds, Hazelnut and Pistachios and dried Figs.

In addition, many Turkish firms are applying quality systems like HACCP, BRC, IFS or ISO 9000 standards and trying to satisfy further demands of their customers.

## USEFUL LINKS

- Hazelnut Promotion Group  
[www.ftg.org.tr/](http://www.ftg.org.tr/)
- Blacksea Exporters' Associations  
[www.kib.org.tr/](http://www.kib.org.tr/)
- İstanbul Exporters' Associations  
[www.iib.org.tr/](http://www.iib.org.tr/)
- Southeast Anatolia Exporters' Associations  
[www.gaib.org.tr/web/](http://www.gaib.org.tr/web/)
- Antep Pistachio Promotion Group  
[www.aftg.org.tr/](http://www.aftg.org.tr/)
- Food and Agriculture Organization of the United Nations  
[faostat.fao.org/site/339/default.aspx](http://faostat.fao.org/site/339/default.aspx)



REPUBLIC OF TURKEY  
MINISTRY OF ECONOMY

# go further with Turkey

Prepared by

General Directorate of Exports

Address: İnönü Bulvarı No:36  
06510 Emek  
Ankara - Turkey

[www.economy.gov.tr](http://www.economy.gov.tr)

Turkey Contact Point



+90 312 444 43 63