



**GROWING THE FUTURE**  
**YOUR PARTNER IN SUSTAINABILITY**

# Sustainable. For Generations to Come.

California walnut growers and processors are dedicated to being responsible partners to the retail grocery, foodservice, and food manufacturing industries. We are proud to provide our industry partners with full transparency regarding our sustainability efforts to help you meet your sustainability goals.

California walnuts have been sustainably produced for 150 years. We have achieved longevity by preserving the systems on which a productive harvest depends. Our sustainability practices include decades of ongoing, comprehensive research that guides our water conservation initiatives, our insect abatement efforts, and compel us to continually innovate to produce high-quality walnuts with exceptional food safety standards.

As you consider the need for proven sustainability on the part of all food producers, you can be assured that California walnut growers and processors are improving our sustainability measures to support our customers and ensure the success of our farms for the future generations.

## Our Sustainability Platform Stands on Five Pillars



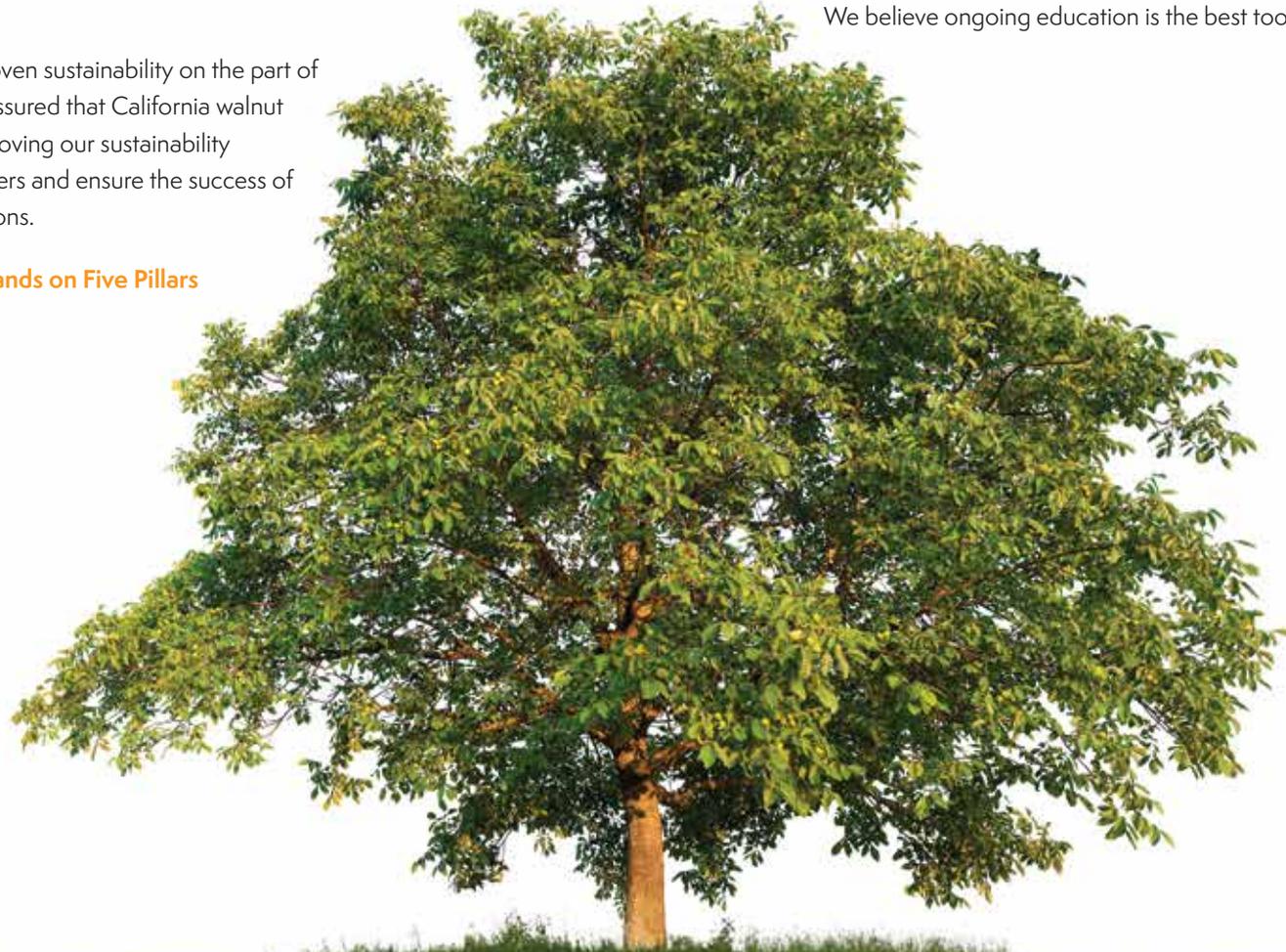
# People & Community

The sustainable harvest of walnuts depends on the healthy, strong communities that grow and process walnuts, and all those who support our mission. We pass on everything we have learned about sustainability to new generations so that the heritage of California walnuts carries forward as an essential part of California agriculture.

## Employee Welfare

California walnut growers and processors respect and protect our workforce. The industry has exceptional worker relations and proactive, ongoing, and onsite safety training. Worker safety is a primary focus throughout our industry.

We believe ongoing education is the best tool to make that goal a reality.



## Environmental Stewardship

Walnut orchards take decades to plant, grow, and maintain, so sustainable production is ingrained in everything we do. Over the past 150 years we have increased our yields through efficient and effective use of resources. In addition, we are researching and implementing new methods to grow and process walnuts that minimize waste, enhance productivity, and preserve natural resources.

### Effective Solutions

Through decades of study and trial, we have learned how to regulate and properly time irrigation to minimize water use. We apply fertilizers knowing precisely how much each tree needs and when it needs it. Growers are learning to use natural processes to protect orchards against harmful insects and diseases. Research to develop new pest and disease-resistant walnut varieties and rootstocks will help our farmers further reduce the use of pesticides and fertilizers now and for years to come. We have adopted climate-smart agriculture methods that promote soil health and quality. Air quality has been improved by reducing inputs, minimizing dust, and lowering farm vehicle and equipment exhaust emissions, thereby reducing airborne particulates.

The longevity of the California walnut industry demands that we remain highly adaptable to new procedures and technologies. As we increasingly face the effects of a changing climate, we are undertaking a Life Cycle Assessment of walnut production to further guide our sustainability efforts.



## Food Safety

### Protecting the Food Chain

California walnut growers and processors take pride in producing high-quality walnuts that make snacks, baked goods, confections, and any meal more delicious.

California walnuts are grown, harvested, and processed under strict quality control standards and regulations mandated by federal and state authorities. In fact, our walnuts often exceed quality standards set by the United States Department of Agriculture (USDA). We also are committed to training growers and processors in our industry on the latest and best food safety practices. Since 2009, we have spent more than \$2.3 million on food safety training, post-harvest research, shelf life and sensory analysis, and ongoing lab testing.





## Sustainable Nutrition & Human Health

Walnuts are a nutrient-dense whole food that improves human health. We are dedicated to further unlocking the full nutritional benefits of California walnuts through ongoing research.

### Packed Full of Nutrients

Walnuts are a powerhouse of the essential nutrients needed for optimal health. These nutrients include a significantly high amount of plant-based omega-3 fatty acid ALA (2.5 grams/ounce), more than any other nut. Walnuts are also a source of important nutrients like protein (4 grams/ounce) and fiber (2 grams/ounce). To date, the California walnut industry has funded over \$19 million in health research in 10 countries with over 55 institutions and universities.



### Kernel

Delicious snack or versatile ingredient with culinary appeal to elevate any recipe

### Shell

Used as an energy source, as an abrasive and as a filler

# 100% utilized

### Hull

Returned to the orchard soil to provide nutrients

## Economic Health

Each year, the growth, handling, sale, and consumption of California walnuts creates more than 85,000 full-time equivalent jobs and contributes nearly \$6 billion to the state's economy.

### Without Waste

The utilization of the entire walnut is an important part of our sustainability story. The shell is used as an energy source, as an abrasive, and as a filler. When feasible, hulls removed at harvest time are returned to the orchard soil, recycling vital nutrients. Branches removed during winter pruning operations are chipped or shredded, and the residue left in the orchard to decompose, increasing soil health, tilth, and water-holding capacity. The kernel is a delicious snack or a versatile ingredient with culinary appeal that elevates any recipe.

# Our California Heritage

California walnuts have a 150-year history of productive harvests, and many farms have a long, multi-generational heritage. Our longevity has been achieved through a dedication on the part of walnut growers and handlers to sustainable practices. Consumers demand constant innovation and we agree. We are committed to consistent improvement and ongoing research to achieve our sustainability goals.

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