BC HAZELNUTS: GROWING AND HARVESTING

DID YOU KNOW?

HAZELNUTS ARE THE ONLY NUT CROP PRODUCED COMMERCIALLY IN BC

MAJOR SETBACKS

The hazelnut sector once thrived in BC.
Over the last decade,
Eastern Filbert blight disease caused devastating damage to the hazelnut industry.
This serious disease spreads quickly and has left BC growers with hundreds of acres of dead and diseased hazelnut orchards.

INDUSTRY RENEWAL

BC growers are now replanting hazelnut orchards with new disease-resistant tree varieties and are further expanding hazelnut acreage. BC hazelnut production is on the rise, again!

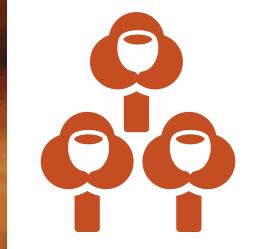
HARVESTING HAZELNUTS

In the fall, hazelnuts naturally fall out of their husk when ripe. Growers wait for all hazelnuts to drop to the ground before harvest. They sweep or rake hazelnuts into a row and then collect them by hand or machine.

BC growers send their hazelnuts for processing at a central receiving station where the nuts are de-husked, cleaned, washed, sanitized, and dried usually within 24 hours of harvest to preserve their quality.

MARKET BOUND

BC hazelnuts are sold directly to consumers, shipped to commercial processors, and distributed to wholesalers and retailers. Hazelnuts are often processed into a variety of delicious food products like ice cream, nut butters, chocolate bars, and treats!



BC HAS
OVER
40
HAZELNUT
GROWERS IN
THE FRASER
VALLEY



THEY GROW A
SUSTAINABLE
TREE VARIETY
ADAPTABLE
TO BC'S
CLIMATE



THIS TREE
VARIETY CAN
PRODUCE
HAZELNUTS
FOR OVER
OYEARS!

