



Wigglesworth
Helping feed the world



WIGGLESWORTH DRIED FRUITS AND EDIBLE NUTS CATALOG

WWW.WIGGLESWORTHGRAINS.COM

Wigglesworth International works to exports quality bulk dried fruits and edible nuts from the USA to over 45 countries every year and we are continually exploring new world markets. With our experience, we understand the complexities associated with exporting dried fruits and nuts to diverse markets. We aim to provide our customers with superior quality products and services from our comprehensive understanding of the needs of the various markets we serve



Our experienced and dedicated sales agents helps to make this process smooth and effective by providing updated market information, and closely following through on the processing and execution of contracts, logistics and documentation after each sale. This is to ensure that our customers are served with the highest level of customer service throughout their work with us; as a result, our long-term customers enjoy working with us, and new customers seek us out or are referred to us by word-of-mouth from previous customers.



We serve our customers by working to provide high quality dried fruits and edible nuts products in the industry from the best growers and processing plants in the United States of America.

We work various international distributors, trading companies and factories by supplying high quality U.S. dried fruits and nuts for processing, redistribution or foodservice (restaurants, hotels, airlines and commercial ocean vessels, etc.), and our fruits and nuts have been recognized as high quality and safe by various global certifying bodies such as the HACCP Certification, Non-GMO Project, BRC and Global G.A.P.

WE ASSIST OUR CUSTOMERS

- ▶ On the field with growers
- ▶ With Customs Clearance where requested
- ▶ Freight
- ▶ Warehousing/Logistics
- ▶ Risk Management

THE FOLLOWING SIGNIFICANT FACTORS HAVE ENABLED US TO RETAIN OUR CREDIBILITY AMONGST OUR CUSTOMERS:

Trust, Reliable Service and Quick Response

Quality and Competitive Pricing

Timely delivery

An unmatched team of professionals

Ethical business practices

Wide international distribution network

EDIBLE NUTS

According to recent studies, adding nuts within a healthy dietary pattern have been found to have favorable effects on endothelial dysfunction and cardiovascular health; hence, most food processors are choosing to incorporate nuts as food ingredients in the processing of consumer foods. As a result, Wigglesworth International is here to lend a helping hand to ensure that these products get to these food companies and eventually to customers as fast as possible, efficiently and in the best quality.

OUR EDIBLE NUTS SELECTION INCLUDES

- Almonds
- Brazil Nuts
- Hazelnuts
- Macadamia Nuts
- Pecans
- Pistachios
- Walnuts

ALMONDS

Almonds are available in many forms, such as whole blanched, whole natural, blanched or natural sliced (flaked, slivered), and as flour. While the almond is often eaten on its own, raw or toasted, it is also a component of various dishes. Almonds yield almond oil and can also be made into almond butter or almond milk. These products can be used in both sweet and savory dishes.

US Almonds come in various types, sizes, and classes. Please contact one of our sales professionals for assistance selecting the Almond type that is best for your needs



BRAZIL NUTS

Brazil Nuts are one of the popular ingredients in the preparation of gluten-free food formulas. These formula preparations are, in fact, healthy alternatives in people with wheat food allergy and celiac disease. The nuts are also a great source of vitamin-E and Selenium.

Brazil nuts can be enjoyed alone roasted, salted, or sweetened or they can be incorporated into baking and confectionery. Coarsely ground Brazil nuts can be sprinkled over fruit/vegetable salads. They also used in desserts, particularly in fruitcakes. Brazil nut oil is used in salad dressing and cooking.



HAZEL NUTS

Hazelnuts are harvested annually in mid-autumn. As autumn comes to a close, the trees drop their nuts and leaves. Most commercial growers wait for the nuts to drop on their own, rather than using equipment to shake them from the tree. The harvesting of hazelnuts is performed either by hand or, by manual or mechanical raking of fallen nuts. In the United States, Oregon accounted for 99% of the nation's production of Hazelnuts.

Hazelnuts are used in snack foods and in confections to make pralines, chocolate truffles, and hazelnut paste products. Types: Blanched, With Skin



MACADAMIA NUTS

Macadamia Nuts, harvest comes when they fall from the tree, which is when the husk is removed and the nuts are dried. Consumption of macadamia nuts is linked to prevention of several diseases, including cancer.

Macadamia nuts are loaded with micronutrients, offering plenty of vitamins and minerals in one serving. They are loaded with healthy monounsaturated fatty acids and are a good source of fiber, vitamin B6, calcium, copper, iron, magnesium, manganese, potassium, selenium, and zinc.



PECANS NUTS

The United States grows and supplies up to 80% of the world's pecans. They are delicious, nutrient-packed powerhouses that make for an ideal snack, condiment, or ingredient in your favorite food. Not only are they generally a good addition to any diet, they especially help those who suffer from mild to severe arthritis.



PISTACHIOS

Harvesting pistachios in the United States and in Greece is often accomplished by using equipment to shake the drupes off the tree. After hulling and drying, pistachios are sorted according to open-mouth and closed-mouth shells, then roasted or processed by special machines to produce pistachio kernels.



WALNUTS

Walnuts are often candied, and may be used as an ingredient in other foodstuffs. Walnut butters can be homemade or purchased in both raw and roasted forms. All walnuts can be eaten on their own or as part of a mix such as muesli, or as an ingredient of a dish. Shelled walnuts are available in a variety of sizes and colors. Types include Halves, Pieces and Halves, Pieces, Medium Pieces, Small Pieces and Walnut Meal. Walnuts color specifications are Extra Light, Light, Light Amber and Amber.



DRIED FRUITS

Dried fruits are just fresh fruits with the water removed retaining most of its nutritious value and taste, making it easier to store longer and more portable. Dehydration that causes the dryness results in the fruits nutrients becoming more concentrated with fiber and antioxidants.

Our selection of dried fruits is used by baking industries as food ingredients and food processors for plain snacks or in cereals.

We offer regular, sweetened and fruit juice infused dried fruits according to your business needs.

OUR DRIED FRUITS SELECTION INCLUDES:

- Aronia
- Apples
- Apricots
- Blueberries
- Cherries
- Cranberries
- Prunes
- Strawberries



DRIED ARONIA

Aronia is a genus of deciduous shrubs, is native to eastern North America and most commonly found in wet woods and swamps. The genus is usually considered to contain two or three species, one of which is naturalized in Europe.

Aronia has many edible uses and can be used to produce Aronia wine, added to jams and juices or dried to make an herbal tea sometimes blended with other ingredients, such as blackcurrant. Aronia is also used as a flavoring or colorant for beverages or yogurts. Juice from the ripe berries is astringent, semi-sweet, sour (low pH), and contains a low level of vitamin C. The berries have a tart flavor and, in addition to juice, can be baked into breads.



DRIED APPLES

These are simply dehydrated apples with the liquid dried within juice to retain its nutrients. Dried Apples can be used in a variety of ways – enjoyed like chips, use them in a recipe, or even make decorations with them. Put them in any breakfast cereal or make a trail mix by adding nuts & grains. They are wonderful added to granola! You can even chop them up finely & add them to any vanilla or spice cake mix.



DRIED APRICOTS

Small apricots are normally dried whole. Larger varieties are dried in halves, without the kernel or stone. Dried apricots are an important source of carotenoids (vitamin A) and potassium. Approximately 90 percent of apricots are grown in the United States and come from California. Like most tasty fruits, the apricot can be eaten in multiple ways. But you could add them to your morning cereal or blend it with yoghurt and make a dip or a spread for bread.



DRIED BLUEBERRIES

Although Blueberries may be cultivated, or they may be picked from semi wild or wild bushes. In North America, the most common cultivated species is the northern highbush blueberry. "Wild" (lowbush) blueberries are smaller than cultivated highbush ones, and have intense color.



DRIED CRANBERRIES

Not only are cranberries one of only three berries native to the U.S. (the two other two are blueberries and Concord grapes) , this super-fruit is also full of antioxidants, which help prevent and repair cell damage done by free radicals and are rich in vitamin C and fiber. There is also some evidence suggesting that the cranberries or their juice is useful in treating certain urinary tract infections.

Use dried cranberries for sauces and relishes in savory main dishes, in salads, breakfast cereals, or baked goods like breads and muffins, or blend them into health drinking juice.



DRIED PRUNES

Prunes have a medicinal reputation as a laxative. Other than this fact prunes are also good sources of nutrients such as Vitamin A, Iron and Manganese.

Chopped prunes can replace raisins or dates in oatmeal, muffins and cakes. Even though they're a natural match with sweet dishes, prunes can be used in savory dishes



DRIED STRAWBERRIES

Strawberries are usually the first fruit to ripen in the spring. The seeds of the strawberry are really the fruit while the red fleshy part is the receptacle that holds the parts of the flower together. Strawberries are the most popular berry in the United States. Ninety-four percent of American households consume strawberries. Strawberries and strawberry flavorings are a popular addition to dairy products. They are perfect in cereal, granola, trail mix, or just as a snack on their own.



DRIED CHERRIES

Cherries have a short growing season and can grow in most temperate latitudes. Cherries blossom in June in North America and the peak season for the cherry harvest is in the summer. Both Oregon and Michigan provide light-colored 'Royal Ann' cherries for the maraschino cherry process. Most sour cherries are grown in Michigan, followed by Utah, New York, and Washington. Traverse City, Michigan is called the "Cherry Capital of the World", hosting a National Cherry Festival and making the world's largest cherry pie



Our award winning sales professionals and representatives can also provide guidance on the right selection, quantity and pricing that is suitable for your budget and business needs.



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