






TIGERNUTS / CHUFAS


 Chufa

 Tigernut

 Erdmandel / Tigernuss

 Noix tigre / Souchet

 миндаль / Земляной

 Yer Bademi / Papyrus

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TIGERNUTS PROFILE

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TIGERNUTS PLANT

1 TIGERNUTS TRADERS, S.L.

Tigernuts Traders, S.L. is a 100% Spanish Capital owned Company which was founded in 1997. Our main objective is to explore and develop the market and applications of the Tigernut (Spanish: Chufa; lat: Cyperus Esculentus), a tuber which has been traditionally cultivated in the area around Valencia (Spain). The almost unique use until this moment has been the preparation of "Horchata de Chufas", the delicious vegetable milk made from Tigernuts.

From the same moment the company was established we have invested very much in Research and Development. With the help of well known laboratories we have studied the intrinsic qualities of the Tigernut and its uses. Nowadays the initial project has grown and we sell our products to countries all over the world for use in alimentary and pharmaceutical industry, becoming Europe's main exporter of the Tigernut and its derivatives.

Tigernuts Traders, S.L. is continually investing in R+ D, to satisfy market expectations.

We can supply you with any kind of Tigernut / Chufa or its derivatives at any time of the year. **We have stock all year round, so we will always be able to meet your order!**



2 Introduction to the TIGERNUT (Chufa)

The Tigernut is not a “nut” but a “TUBER”.

This tuber was discovered more than 4000 years ago and has been cultivated ever since, in more or less quantities, depending on the local demand in a reasonably remote area along the Mediterranean coast, specifically Valencia, and some Arabic countries. Its health and nutritious values have remained the same through out the years, but only recently demand has increased tremendously, because of its values.

Brief description of the product (TIGERNUTS)

Dimensions: From 8 mm. – 16 mm, smaller sizes are not used for human consumption.



Shape: Long or round shaped. Properties however remain the same and are equally nutritious.

Colour: Brown

Cut (When eating):

- When hydrated it has a smooth tender, sweet and refreshing taste.
- When dehydrated it's slightly harder (nut texture), but with a rather more intense and concentrated taste.

Flavour: Sweet and intense.

Cultivation period: From March to December

Characteristics:

- As explained before, the Tigernut is a tuber, which means it grows in the soil.
- Being cultivated through continuance irrigation, they have to be properly dried before storage. The drying process is completely natural, meaning “sun-dried”, which process can take up to one month. The dehydrating process ensures a longer shelf time, prevailing rot or any other bacterial infection, securing therewith their quality and nutrition levels.
- Unfortunately, de dehydration process makes the Tigernuts skin wrinkled.

3 Analysis

<i>NAME</i>	<i>RESULT</i>	<i>NAME</i>	<i>RESULT</i>
<i>Sugars</i>	21,23 %	<i>Magnesium</i>	970 mg/Kg
<i>Dietary Fiber</i>	24,13 %	<i>Potassium</i>	7100 mg/Kg
<i>Fats</i>	21,56 %	<i>Sodium</i>	120 mg/Kg
<i>Starch</i>	26,54 %		
<i>Proteins</i>	3,80 %		
<i>Calcium</i>	0,23 %	<i>Energetic value:</i>	400 Kcal/100 gr.
<i>Phosphorus</i>	0,34 %		
<i>Ashes</i>	2,03 %		
<i>Humidity</i>	4,77 %		

INFORMATIVE AVERAGE RATES

4 Tigernuts Process

a) CULTIVATION

Tigernut cultivation requires sandy soil and a mild climate. As such, the geography of Valencia, situated on the Mediterranean coast of Spain, makes it the ideal location for producing the highest quality Tigernuts.

The Tigernuts grown here in Valencia have an intense, sweet flavour, smooth skin, and uniform shape. Tigernuts are planted during April and May and must be irrigated every week until they are harvested in November and December



b) WASHING

Immediately after harvest, the Tigernuts are washed with water in order to remove any sand and small stones.

c) DRYING

Once the Tigernuts have been cleaned, they are dried out in order to preserve them. This is a natural process that requires 3 months. Temperature and humidity levels are carefully monitored during this period. The Tigernuts are turned over every day to ensure uniform drying.



d) SELECTION

Only the highest quality Tigernuts are selected for sale. Small and damaged Tigernuts are removed by an automatic process before packaging.

5 Types of Tigernuts

At Tigernuts Traders, S.L, we use to divide our production per sizes, resulting from this the following sub-products:

a) *Micro Tigernuts*

Length: 6 mm – 7 mm

b) *Standard Tigernuts*

Length: 8 mm – 11 mm

c) *Large Tigernuts*

Length: 12 mm – 16 mm



Every type of Tigernuts has some different potential uses. For more information about these potential uses we suggest our customers to contact us directly.

We have also the possibility to offer our customers a product according to their demands.

6 Security sheet for Tigernuts

Product: TIGERNUTS

Supplier: TIGERNUTS TRADERS, S.L
Plaza País Valenciano, N° 7
46183 L'Eliaana (Valencia) SPAIN
www.tigernuts.com

Packaging: 25 Kg. bags polypropylene bags

Dangers Identification:

Dangers to Human Health: No dangers found during the use in normal conditions.

Dangerous Reaction: None

First Aid: Not dangerous for humans or animals.
Not important measures to be taken.

Flammable: No

Handling and Storage:

Handling: The usual cautions used with food stuff.

Storage: Unwrap the pallet once arrived to your warehouse.
Keep the goods in a fresh and dry place, preferably between +5° to +10°C.
Keep out of direct sunlight.

Toxicology: Non toxic product, suitable for human and animal consumption.

Transport: Product not dangerous for haulage.

Product shelf life: 15 months

Product characteristics:

High content in dietary fibre, proteins and natural sugars.

High content in E vitamin.

Recommended to diabetics and people with intolerance to gluten or allergic to lactose.

Biodegradable product

7 Tigernuts Derivates

7.1 Horchata (Tigernuts Milk)

The "Horchata" is a vegetable milk extracted directly from the tigernut. It's a refreshing drink, superb as substitutive of traditional cow milk with a natural sweet taste.

The following **characteristics** make **the horchata** the perfect substitute of vegetable milk:

- Ideal milk for persons that don't tolerate gluten (celiacs) or that are allergic to cow milk and its derivatives
- Helps in reduction of LDL ("bad") cholesterol and increases HDL ("good") cholesterol because of its high contents of oleic acid and Vitamin E, which has an antioxidant effect on fats
- The high content of oleic acid and the enzyme arginine prevents arteriosclerosis
- Suitable for diabetic persons
- Recommended for persons with digestion disorders, flatulence and diarrheas, because of the content of digestive enzymes (lipase, catalase, amilase)
- The high content of fibre has a good effect on digestion, as it stimulates digestive juices, contributes to a longer feeling of fullness and speeds up transit in the intestinal tract and so prevents constipation
- It has a high content of minerals, phosphor, calcium, magnesium, iron and vitamins, where the content of vitamin C and E is especially considerable

7.2 Tigernuts Flour

Tigernut flour has a unique sweet taste that we have found is ideal for use in the baking industry. It can be used to make delicious cakes and biscuits and also compliments fruit flavours well.

We are producing a range of different grades of flour for use in different products.

7.3 Tigernuts Oil

This is a high quality oil extracted by a cold, virgin process in order to ensure that it retains all the unique nutritious qualities of the Tigernut itself. Tigernut oil was first used by Egyptians 4000 years ago in preference to olive oil. Indeed, it is generally considered a healthier alternative.

The oil is golden brown in colour and has a rich, nutty taste. Tigernut oil is also a fantastic component of beauty products. It has a high oleic acid content and low acidity, and so is excellent for the skin.

7.4 Skinned Tigernuts

After years of research and development, we have managed to peel the Tigernuts.

7.5 Organic Tigernuts

In the last years a spectacular increase in the production and consume of ORGANIC foods in Europe has been produced. Among them we find our product, the tiger nuts, a food that is imported from Occidental Africa, and treated, since the first time, keeping with all the requirements to be an ORGANIC product.

It's been produced an increase of demanding of ORGANIC foods in a worldwide level.

This increment is a consequence of a major concern of the citizens by the influence of the foods in their health and to be aware in view of the present environmental damage.

In Tigernuts Traders, S.L. we are sensitive to this demand for the public. Because of that, we are now offering high quality ORGANIC tiger nuts to our customers.