



## 2023-ENG













#### **TIGERNUTS TRADERS SL**

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# Tigernuts is the Global leader of export and development of all products manufactured from a tiger nut.

offer a unique level of experience, we offer a unique level of expertise in the sector, achieved through constant investments and efforts in R&D. Not only do we contribute solutions to our clients with innovative proposals: we accompany them in the development of their products. We create tailored opportunities. By vocation.

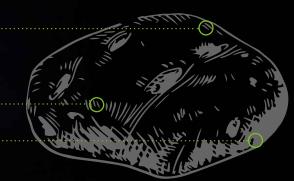
Tigernuts is more than a supplier of tiger nuts, it is a trusted partner for its clients. It is our differential value.

Daniel Carrión, Tigernuts' General Manager.

# Tiger nuts are much more than a dried fruit or a tuber. They offer the best of both.

Tiger nuts are a super food which have been recognised for its properties for centuries. The raw material from which Tigernuts' products are prepared comes mainly from **Niger**, in West Africa, where climatic conditions and ancient techniques facilitate a crop of optimum quality.











allergen free



organic



high fibre conten



vegan



high Omega 6 content



gluten free



source of vitamin E



orebiotic



low salt



paleo



high iror



osher



igh potassiun content



nalal



BIO

There is tiger nut flour. And there is Tigernuts' flour, the super ingredient that changes everything.







The extra fine version of our flour is our most technical product, the demonstration of Tigernuts' unique 'know how' in R&D and one of the most promising wagers in the food industry.

- **✓** The most complete alternative to traditional flour
- ✓ A super ingredient with customisable properties for major clients
- ✓ With infinite potential. Continuous developments by Tigernuts













#### **Nutrition information**

per 100 g

Energy	1959 kJ / <b>468 kcal</b>
Fat	25 g
of which saturates	5.3 g
of which monounsaturates	16 g
of which polyunsaturates	2.7 g
Carbohydrate	48 g
of which sugars	21 g
Fibre	14 g
Protein	4.6 g
Salt	0.08 g



Do you want to know how our Extra Fine Tigernuts Flour can improve the ingredient list of your products? Contact our **team** for personalised advice.











Our Fine Tigernuts Flour sets itself apart from other flour for its functionality. On the one hand, it maintains all the properties of tiger nut. On the other hand, it is positioned as one of our most versatile options thanks to its granulometry.



Fine grain obtained from a milling process developed by Tigernuts

✓ Original properties of tiger nut intact







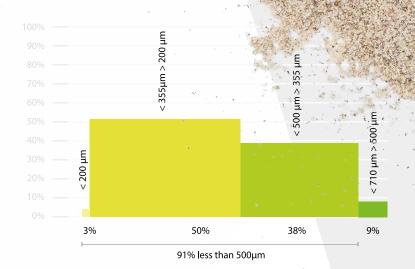






#### **Nutrition information**

Energy	1888 kJ / <b>451 kcal</b>
Fat of which saturates of which monounsaturates of which polyunsaturates	<b>23 g</b> 5 g 15 g 2.8 g
Carbohydrate of which sugars	<b>48 g</b> 20 g
Fibre	16 g
Protein	4.7 g
Salt	0.06 g









**66** Our Traditional Tigernuts Flour is a classic. We apply the highest quality standards to preserve the tiger nut's aroma and characteristic properties.



Intense aroma preserved through a direct milling process

Flavour and original properties intact







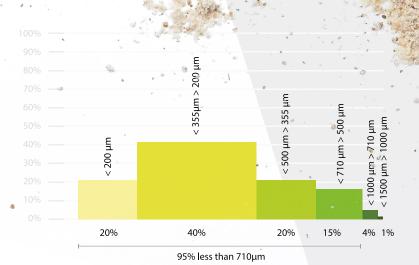






#### **Nutrition information**

Energy	1924 kJ / <b>465 kcal</b>
Fat of which saturates of which monounsaturates of which polyunsaturates	<b>25 g</b> 5.5 g 17 g 2.9 g
Carbohydrate of which sugars	<b>40 g</b> 15 g
Fibre	17 g
Protein	4.1 g
Salt	0.05 g







The finest flour from Tigernuts. The combination of high-tech processes with Tigernuts know-how makes it possible to obtain an ingredient with a lower fat content and more nutrients.

- ✓ An exclusive product, unique in the market
- Exceptionally fine grains: the finest tiger nut flour on the market
- ✓ Higher fiber content than other tiger nut flours









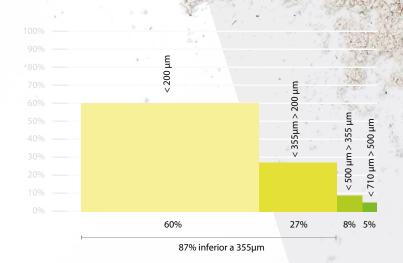




#### **Nutrition information**

por 100 g

Energy	1!	540 kJ / <b>368 kcal</b>
Fat of which saturates of which monounsaturates of which polyunsaturates	,	<b>9.1 g</b> 2.1 g 5.8 g 1.2 g
Carbohydrate of which sugars		<b>54 g</b> 23 g
Fibre		25 g
Protein		5.2 g
Salt		0.025 g



May contain traces of allergens.

Do you want to know how our Defatted Tigernuts Flour can improve the ingredient list of your products? Contact our **team** for personalised advice.



In this way, we always guarantee the best quality and availability for our customers.



COMPLEMENTARY PRODUCTS



### **PEELED TIGERNUTS**

Thanks to our experience in the complex peeling process, we manage to remove 100% of the tiger nut's outer skin and 60% of its internal skin, without altering its properties.

- √ 100% natural process
- **✓ Excellent for direct consumption**
- **✓** Flavour and original properties intact

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Energy	1930 kJ / <b>461 kcal</b>
Fat of which saturates of which monounsaturates of which polyunsaturates	<b>24 g</b> 5.1 g 16 g 2.8 g
Carbohydrate of which sugars	<b>51 g</b> 18 g
Fibre	12 g
Protein	4.2 g
Salt	0.05 g

















### **SLICED TIGERNUTS**

We have found the perfect balance: a delicate layer of tiger nut, fine yet in its entirety. Sliced Tigernuts are on trend.

- The most original and healthiest ingredient for cereal bars or muesli
- Product stability thanks to the cutting machine process developed by Tigernuts
- **✓** Flavour and original properties intact

Nutrition information	por 100 g		
Energy	1930 kJ / <b>461 kcal</b>		
Fat of which saturates of which monounsaturates of which polyunsaturates	<b>24 g</b> 5.1 g 16 g 2.8 g		
Carbohydrate of which sugars	<b>51 g</b> 18 g		
Fibre	12 g		
Protein	4.2 g		
Salt	0.05 g		























## **DICED TIGERNUTS**

With a specific adjustment of the rollers, we obtain tasty chunks of tiger nuts, an alternative and surprising format to be consumed directly. ••

- √ An original option for seed mixes or topping
- √ A new, ground-breaking and healthy ingredient in the kitchen
- **✓ Flavour and original properties intact**

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Energy	1930 kJ / <b>461 kcal</b>
Fat of which saturates of which monounsaturates of which polyunsaturates	<b>24 g</b> 5.1 g 16 g 2.8 g
<b>Carbohydrate</b> of which sugars	<b>51 g</b> 18 g
Fibre	12 g
Protein	4.2 g
Salt	0.05 g























We present you the tiger nuts in its natural version, with its roughness and its characteristic virtues. This raw material is the origin of all Tigernuts' products and its quality is one of our main assets

Tigernuts' guaranteed "quality": controlled origin, continuous availability and food safety

**✓ Diversity of nutritional properties, including a high fibre content** 

**✓** Flavour and original properties intact

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Energy	1872 kJ / <b>447 kcal</b>
<b>Fat</b> of which saturates of which monounsaturates of which polyunsaturates	<b>22 g</b> 4.7 g 15 g 2.5 g
<b>Carbohydrate</b> of which sugars	<b>65 g</b> 18 g
Fibre	16g
Protein	4.6 g
Salt	0.03 g

















# As a modern company, we aspire to a fairer and more sustainable world. It is our vision and our responsibility.

Tigernuts was founded in 1997 with a desire: to explore the potential of tigernuts with a social and ethical commitment.

The company has grown exponentially, at the rhythm of the expectations placed on tiger nuts as an ingredient but fulfilling our conviction as always: that of evolving meaningfully.

Consequently, Tigernuts has set itself huge goals in the coming years, the biggest challenges of its history, through its **TIGERNUTS FOR LIFE** programme.



- 100% traceability in 2025 from the field
- Carbon neutral footprint balance in 2025
- Social and economic development of the Tamou community in Niger with the NGO DIKO
- 50% of ORGANIC production in 2025 (30% in 2020)





Tigernuts doesn't just make a difference with its products. The attention we give to our clients also makes us special.

CONTACT

Tigernuts offers total transparency on its operations. Moreover, our team is available to resolve any doubts.

CORPORATE SOCIAL RESPONSIBILITY REPORT

CARBON FOOTPRINT