EU tariffs on US almonds - apricot kernels as a smart alternative for Europe

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"New EU tariffs on US almonds present challenges for the food industry."

Vienna, Austria. The announcement of new EU tariffs of 25% on US almonds is causing turbulence in the food industry. Supply chains are being disrupted and uncertainty is spreading. Companies heavily reliant on almonds are particularly affected.

In 2024, the EU imported \$1.2 billion worth of shelled almonds from the US. Around 92% of almonds imported into the EU come from California, while European agriculture only covers about one-third of the region's demand.

Kern Tec offers an alternative for Europe

As a European company, Kern Tec provides a crisis-proof almond alternative: "nut" products made from apricot kernels. These kernels closely resemble almonds in appearance, taste, and nutritional profile. What they previously widely left unused in the fruit industry (several thousand tons) is now transformed by Kern Tec into high-quality raw materials through technological innovation.

Nutritional Values per 100 g	Almonds	Apricot Seeds
Energy	2460 kJ	2674 kJ
Energy (kcal)	590 kcal	647 kcal
Fat	52,9 g	56,0 g
- unsaturated fats	48,9 g	52,1 g
Carbohydrates	6,6 g	4,7 g
Fibres	13,0 g	8,6 g
Protein	23,0 g	27,0 g

Flavor: mildly sweet, nutty, almond-like



Availability in various formats:

- "Nut" pastes in 3 roasting levels
- Chopped
- Grated
- Oils

Main applications:

Used primarily in the confectionery and bakery industry (as crunch, filling, or topping) and in dairy alternatives (drinks, yogurt, spreads, cheese, pudding).

Innovation Enables Supply Security. Kern Tec Prepares for Industry Demand.

"COVID showed us that Europe needs to have its own solutions ready when global disruptions occur. Thanks to our technologies, we can process apricot kernels on an industrial scale and contribute to addressing emerging imbalances. Current market dynamics clearly show growing interest in apricot kernels as an added layer of supply security." - Michael Beitl, Founder of Kern Tec

Positive Side Effect of Production

Apricot kernels are not cultivated, as they are a by-product of the fruit industry. They offer a similar taste and nutritional profile to almonds but cause significantly **lower CO₂ emissions**, require **less water**, and involve **no additional land use**.

About Kern Tec:

Founded in 2019, Kern Tec is an Austrian FoodTech company dedicated to upcycling stone fruit kernels into valuable ingredients for plant-based food and beverage applications. The company's innovative processing methods transform these resources into sustainable and scalable solutions for the food industry. With its commitment to reducing waste and promoting circular systems, Kern Tec is at the forefront of sustainable food ingredient innovation.

www.kern-tec.com/en

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