

Sweet Apricot Kernels

Select, freshly cracked kernels with an almond-like flavor, obtained from the sweet stones of Malatya apricots. The almond alternative for snacking, dragee and patisserie.

Sweet Apricot Kernel is a premium dried nut obtained by cracking the hard outer shells of sweet-kernel apricot varieties such as Malatya's Hasanbey, Hacıhaliloğlu, and Kabaası in special machines; in flavor and texture it directly resembles almond.



General And Logistics Details

Property / Field	Description
Origin Region & Basin	Malatya — Hekimhan & Battalgazi
Harvest / Season / Processing	August – September (Cracking Season Year-Round)
Form & Calibrations	Whole Fresh-Cracked Kernel · Shell-Free Select
Export Packaging	25 kg or 50 kg Sack — the packaging preference, palletization and international container shipping plan (typically on fob or exw terms) are settled in the quotation.

Product Information

Property	Information
Flavor Character	Sweet (Sorted via Electronic Color-Sorting)
Fat Content	High Natural Unsaturated Fatty Acid Content
Quality Grade	1st Grade Select / Whole Fresh-Cracked
Origin & Harvest	Malatya, Türkiye — Fresh-Cracked Year-Round

Key Features

- › Sweet kernel sorting with electronic color-sorting systems
- › Freshly cracked new crop with a non-rancid unsaturated fat structure
- › High source of vitamin E with almond-like flavor and aroma
- › Ideal for confectionery, marzipan, chocolate dragées, and dried nut use

Main Areas Of Use

- › Dried Nut & Roasted Snack
- › Confectionery & Marzipan Industry
- › Chocolate & Confectionery

The calibre (pcs/kg) and nutritional values in the table are based on Malatya apricot standards, industry practice and supply chain experience; exact values are confirmed by lot analysis. For serious wholesale purchase enquiries we consider your sample request; the sample fee charged is calculated over the retail reference unit price, and the courier/freight cost belongs to the buyer.