

Summary of the dossier : Dried Kenari Nuts (*Canarium Amboinense* Hoch)

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Kenari Nuts are Eastern Indonesian native nuts. The nuts are the kernel of Kenari fruit which abundantly available deep in the jungle of the remote volcanic island. Kenari Nuts are delicious and nutritious. Kenari Nuts offer rich-amino acids, minerals-dense, high protein, high healthy-fats and low carb food for the human diet. The history of safe use of Kenari Nuts could be traced from at least the 1860s to today. In Indonesia, traditionally Kenari Nuts are used in various dishes, cakes, desserts, and beverages. Recently dried Kenari Nuts are used for snacks, chocolate bars, ice cream, and more.

Mainly organic, the production process of dried Kenari Nuts starts from the forest, the collection center as well as the processing site. Kenari fruits are harvested from Kenari Trees. The nuts are the only part used for the further production process. Kenari Nuts will undergo several pre-drying processes to ensure only the sorted (good quality) Kenari Nuts eligible for the drying process. Upon the completion of the drying process, different quality control checks need to be administered before the dried Kenari nuts are packed and shipped. As do almond, cashew, walnut, Brazil nut, and macadamia which are currently highly available in the EU, dried Kenari Nuts are also able to be applied widely in the EU market.