

Edmond de Rothschild Heritage introduced a new cashew nut spread

The organic certified cashewnuts from our partners Tolaro Global in Benin, are now processed into Edmond de Rothschild Heritage spread. This gourmet product is the outcome of a collaboration between Edmond de Rothschild Heritage, Jonathan Chapuy, Pastry Chef at “La Dame de Pic, le 1920” and Tolaro.

Tolaro is a Benin-based cashew processing company sourcing nuts from more than 7'000 smallholder farmers. Tolaro operates a facility for the first stage processing (unshelling), and another facility producing roasted and salted cashews (for whole nuts), cashew butter and cashew flour (for broken nuts). This under BRC certification, the highest food safety standard in Western countries.

Africa provides around 40% of the world's cashew production, but processes less than 10% of it. In a traditional schema, the cashews are shelled in Asia, and then roasted and packaged in Europe or the United States. Each ton of cashews produced therefore involves a journey of close to 70,000 km. This fragmented value chain increases the carbon footprint of cashews and does not capture the value added at the local level. Tolaro reduces the number of kilometers they travel by around 90%, thereby significantly lowering the carbon emissions. The factory is also able to derive value from the broken nuts that cannot be sold by making cashew flour and butter. This fits perfectly with our investment strategy in local processing facilities.



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