

**INTRODUCING
AUSTRALIA'S FIRST FOR THE
FOOD MANUFACTURING
SECTOR**



**Superfine nut powder
Almond, Macadamia, Peanut**



**PROUDLY
AUSSIE
OWNED**



Switch to clean, Australian-sourced, de-fatted nut powders that consistently meet specification and performance, with higher protein and lower oil content!

Unlike traditional nut flours that are heavier (higher in fat and more like a meal, or heavy flour), Plenty's nut powder will offer a lighter, fluffier alternative.

Such an ingredient will open up new possibilities for **food manufacturers, health food and supplement producers, bakeries and high protein food producers.**

The superfine texture will improve recipes for everything from **baked goods to protein shakes, pre-prepared vegan meals, bars and supplements.**

THE BENEFITS

- **Vegan-friendly.**
- **High-protein, and low-fat:** Ideal for meeting growing consumer demand for healthier, plant-based options.
- **Smooth, silky texture:** Will blend with other ingredients more smoothly.
- **Versatile applications:** From protein bars and baking mixes to soups and coatings, this ingredient will offer new possibilities for product enhancement.
- **All natural product:** nothing added.



THREE PREMIUM VARIETIES TO START YOUR JOURNEY

At launch, in late 2025, we'll offer three superfine powder varieties, with more to follow based on demand. Each of these is meticulously crafted to retain the natural nutrients and flavour of the nuts while delivering the benefits of reduced fat content and superior functionality.

ALMOND



A delicately refined nutty flavour.

MACADAMIA



A luxuriously smooth, buttery flavour made from our native Australian nuts.

PEANUT



A bold, savoury staple.



Crafted by a trusted Australian manufacturer

Plenty Foods is a name synonymous with quality and innovation; a local leader in cold pressed artisan oils.

With proven expertise in creating premium food ingredients, Plenty's commitment to using locally grown, high-quality raw produce underlines our focus on fresh wholesomeness.

Plenty has been producing cold-pressed and refined oils for cooking, cosmetics and health supplements, for over three decades.

With a stringent commitment to Quality and the preservation of maximum nutrition in all of its production processes, Plenty has proven expertise and a strong track record in the local market, and in its substantial export business.

Plenty is now leveraging this long-standing core capability (extracting oil from nuts and seeds) to take the next step investing in state-of-the-art equipment to produce nutritious powders from the by-products of this process.

(Pictured at right: Technical Advisor Graham Helmhold, the first in Australia to press Macadamia Oil, and current owner Josh Gadischke.)



Plenty processes 4,000 tonnes of nuts and seeds into nutritious gourmet oils and pastes, annually, for a wide variety of brands including our own.

HOW PLENTY'S DE-FATTED NUT POWDER COMPARES

ATTRIBUTE	STANDARD NUT FLOUR	PLENTY'S DE-FATTED NUT POWDER
How it's made	Ground nuts (often blanched).	Nuts oil-pressed, then milled.
Typical protein	18-25%	Up to 55%
Typical fat	45-60%	8-24%
Texture/function	Rich, fatty, tender crumb.	Higher absorption, tighter crumb, cleaner label protein boost.
Primary uses	Macarons, cakes, biscuits, GF blends.	Protein-fortified biscuits, crackers, bars, extruded snacks.



PROUDLY AUSTRALIAN

Plenty's superfine nut powder is proudly made in Australia, supporting local growers and industries. As demand for high-quality, Australian-made products rises, our nut powder provides a homegrown alternative to imported options.

A NEW ERA OF INNOVATION

Whilst the technology to create superfine powders has already been utilised in other forms of powder production overseas, its application to nut powders is groundbreaking. This innovation is driven by the increasing popularity of nut-based ingredients in the vegan, high-protein, and low-fat product market segments. Plenty's superfine nut powder bridges the gap between functionality and nutrition, offering an ingredient that's as versatile as it is healthful.

LET US WELCOME YOU ON THIS JOURNEY

Be part of this Australian-first innovation and explore the possibilities that Plenty's superfine nut powder can unlock for your products. Whether you're in food manufacturing, health food production, or the supplement industry, this ingredient is set to redefine standards and create exciting new opportunities.

To discuss how Plenty's superfine nut powder can elevate your products, contact us:

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