

Paste, butter and milk



Given its high oil content and distinctive flavour, macadamias produce the finest pastes.

The applications are endless, you can use them as:

- an ingredient in soups and sauces
- a flavouring in ice-cream and other dairy products
- a spread on bread and toast
- the key ingredient for macadamia milk which is quickly developing a reputation in the rapidly expanding nut milk market

Whether you are looking for a raw or roasted, ultra-fine or medium-fine paste, *we can design a product solution for you.*

