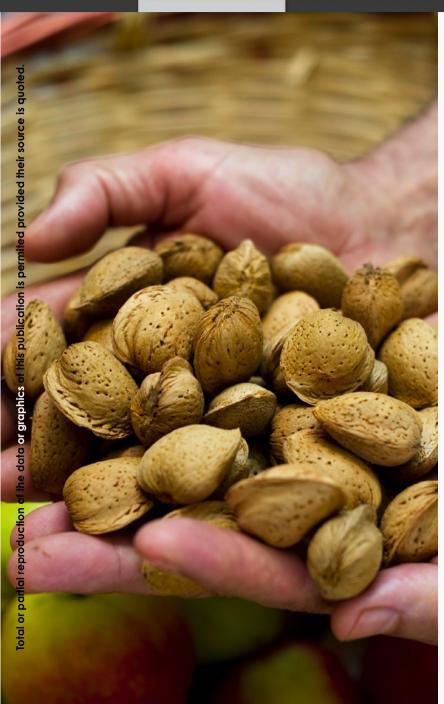






Consejería de Agricultura, Pesca y Medio Ambient



Product information. Crop year 2011/12

Nut sector

ALMONDS



observatorio de precios y mercados



Consejería de Agricultura, Pesca y Medio Ambiente

Main information about almonds. Andalusia.

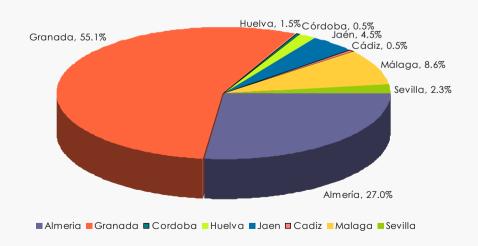
Almonds						
Value of production 2011 (thousand €)	Value of production 2010 (thousand €)	Difference of production				
47,890	64,840	-26%				

Source: agricultural economic indicators of Andalusia. Regional Ministry for Agriculture, Fisheries and Rural Development of Andalusia

	Production (t) (1)		Production area (ha) (2)		Yield (kg/ha) (2)	
	2009	2010	2009	2010	2009	2010
Rain-fed	47,070	41,612	165,740	147,038	284	283
Irrigated	6,930	4,333	7,658	4,730	905	916
Total	54,000	45,945	173,398	151,768		

Sources: (1) prepared by the author on the basis of data of the production areas and yield. (2) statistics yearbook 2009 and 2010. Regional Ministry for Agriculture, Fisheries and Rural Development of Andalusia

Value of production per province. 2011



Source: agricultural economic indicators of Andalusia. Regional Ministry for Agriculture, Fisheries and Rural Development of Andalusia

Exports of almonds. Andalusia.

Exports of unshelled sweet almonds							
	2008	2009	2010	2011			
Volume (t)	1,166	1,385	5,088	7,026			
Value (thousand €)	4,113	4,667	19,823	27,541			

Source: DATACOMEX. The value of the exports corresponds to ex-works price.

Monthly breakdown of the exports

Unshelled sweet almond 1.600 1.200 1.200 1.200 400 200 January February March April May June July August September October November December

Source: prepared by the author on the basis of data from DATACOMEX.





observatorio de precios y mercados



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Commercial types of almonds



Comuna. It's a mixture of unspecified varieties, although regarding its marketing, it is the most important variety of Andalusia. It represents 70% of the surface and, in 2010/11, the production in grain represented 85%. It is preferably used for pastries, especially in industrialized pastries (sticks, blades, sprinkles and flour).





Largueta. It is an almond with an elongated, pointed and rather flat seed. This group includes the following varieties: desmayo blanco and desmayo largueta, varieties that accounted for 15% and 5% of the surface and grain production, respectively, in Andalusia in 2010/11. Its production level is medium-high. It has an early blooming and it is medium-late harvested. Given its good organoleptic conditions, it is the most used variety by snacks and appetizers manufacturers. Its most common preparation is simply baked with salt although it is also used for the production of Christmas sweets like sugared almonds, chocolates and chocolate praline.





Marcona. It is a sweet almond which has a hard shell. It is characterized by a fairly large rounded seed, colour white and slightly rough. In Andalusia, this variety represents 15% of the area and 10% of the grain production (2010/11). It is a very productive and late-maturing variety. Commercially speaking, it is the most appreciated variety in the market and the most used by the confectionery and "turron" industries.