



We are a family run start up focusing on organic nut and fruit produce in Kent.

To date, we have planted and established over 950 nut and fruit trees of many different varieties.

Over the next 4-5 years, as our yield increases to its full potential, we plan to refine our processing and develop products that we can put on the market.

The development of the products produced from the field will enable us to start building professional relationships within the industry for raw produce distribution, and alongside retailers, we hope to sell products we make on site.

Using a silvopasture system , we plan to keep sheep and other animals on the land to maintain the grass and improve the soil quality. This system is not only seen to help with wildlife abundance and bio-diversity, but it also helps reduce pests and diseases in the nuttury without having to use pesticides and other environment impacting chemicals.

Our aim is to make 'Completely Nuts', not only a successful organic commercial nuttury, but also a place the local community can pick their own fruits from our edible hedge or come and try our variety of products that can be produced from the nuts and fruit on site.

## PROJECTED PRODUCTION PER ANNUM

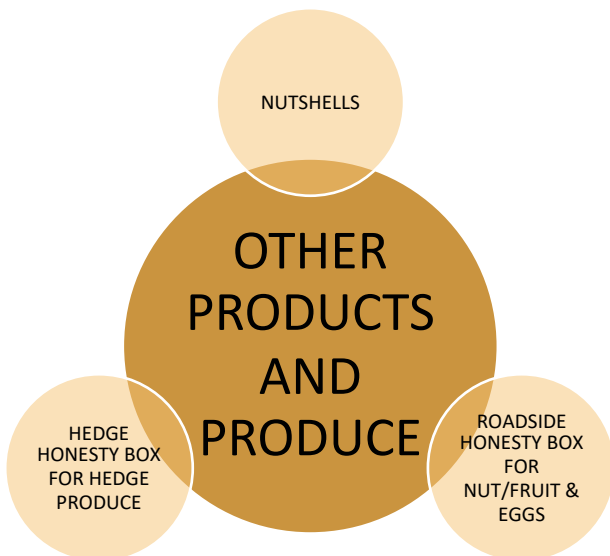
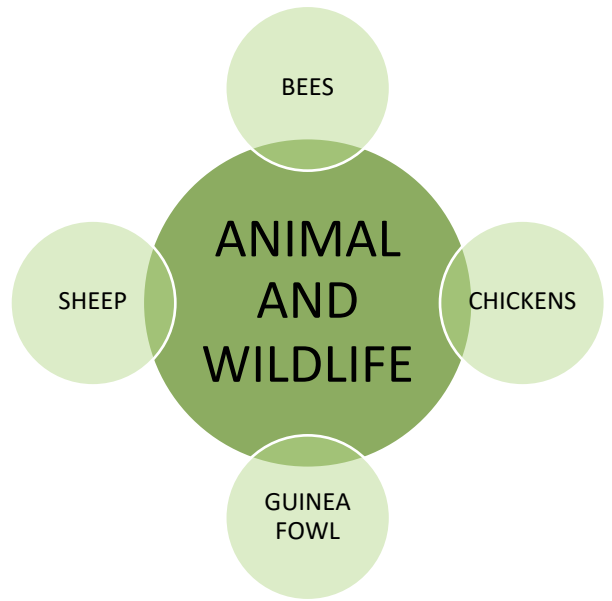
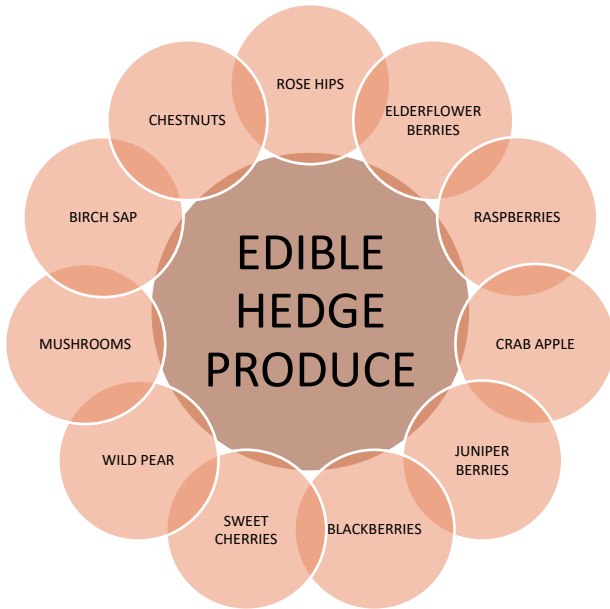
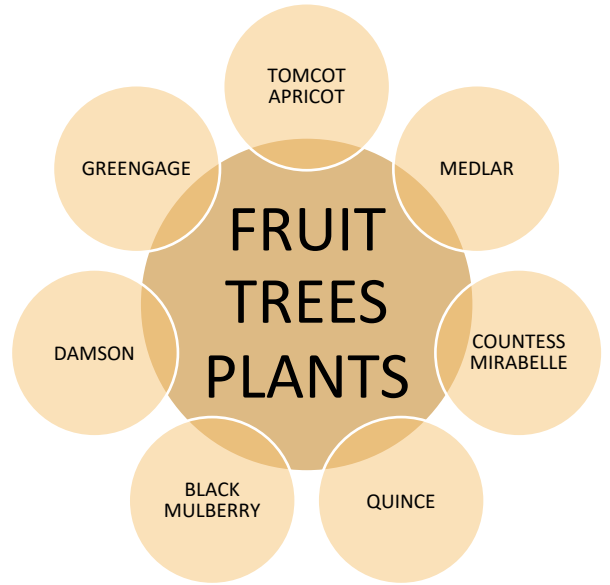
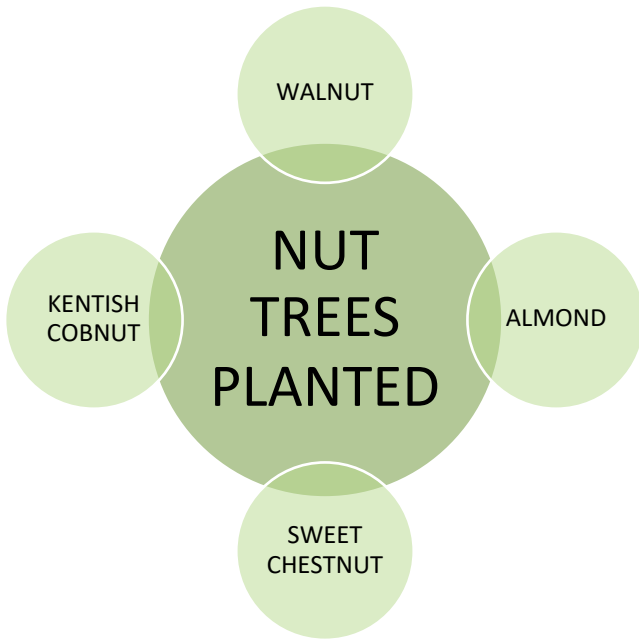
PRODUCT	KG	Storage Bins *
Walnuts	67,500	200
Almonds	625	3
Sweet Chestnuts	625	3
Cobnuts	6,750	20
Quinces	450	1
Medlars	350	1
Black Mulberries	1,000	1
Plums	100	1
Greengages	100	1
Apricots	1,750	1

\* Total 232 1m<sup>3</sup> boxes

PRODUCT	QUANTITIES PER YEAR
Preserves/Jelly	Unknown
Nut milk	Unknown
Nut oils	Unknown
Soap	Unknown
Shampoo	Unknown
Cordials	Unknown
Honey	Unknown
Christmas Trees	100

## FACILITIES AND SPACE NEEDED

Canteen, toilets & washroom	For workers harvesting for approx. 5 months per year with 3 permanent employed staff. Additional labour when needed (approx. 10 extra)	As per plan
Commercial Kitchen	For production of jam; preserves; jellies; cordials; gin flavours; honey etc	As per plan
Press for nut oils		5m <sup>2</sup>
Storage of raw produce	Mezzanine	Within 232 on previous page
Chickens, guineafowl & eggs		n/a
Washing and de-shelling area		15m <sup>2</sup>
Drying area of produce		10m <sup>2</sup>
Nutshell grinding		10m <sup>2</sup>
Office/Admin		25m <sup>2</sup>
Press for nut milk		5m <sup>2</sup>
Storage of finished produce	Mezzanine	Within 232 on previous page
Shop for selling produce		As per plan
Storage & processing of edible hedge crops		5m <sup>2</sup>
Packaging & Distribution area		25m <sup>2</sup>
Forklift/goods in and out		Between entrances





## Legend

### Tree Species

- Almond (24)
- Walnut Tree (204)
- Sweet Chestnut (24)

- Tomcote Apricot (4)
- Damson (4)
- Greengage (4)
- Medlar (4)
- Countess Mirabelle (4)
- Black Mulberry (4)
- Quince (4)

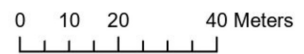
### Infrastructure

- Barn (1)
- Access road (1)
- Public Foot path (1)

- woodland block (2)
- Kentish Cobnut (1)

### Track Access

- Track (2)



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