

IT'S
CHUTA®
TIME!



PROFESSIONAL
GUIDANCE ON
CHUTA®
FOOD PRODUCTS

Chuta® – a Mexican power nut conquers the world

Chuta® is a nut originating from Mexico and has been used as food for hundreds of years by the “Totonac” indigenous group of the Veracruz region. Chuta® kernels have high quality contents of oil and protein.

A very popular snack of the “Totonac” is roasted and salted Chuta® nuts. The protein-rich kernel meal is used to produce different traditional dishes like tamales and tacos.



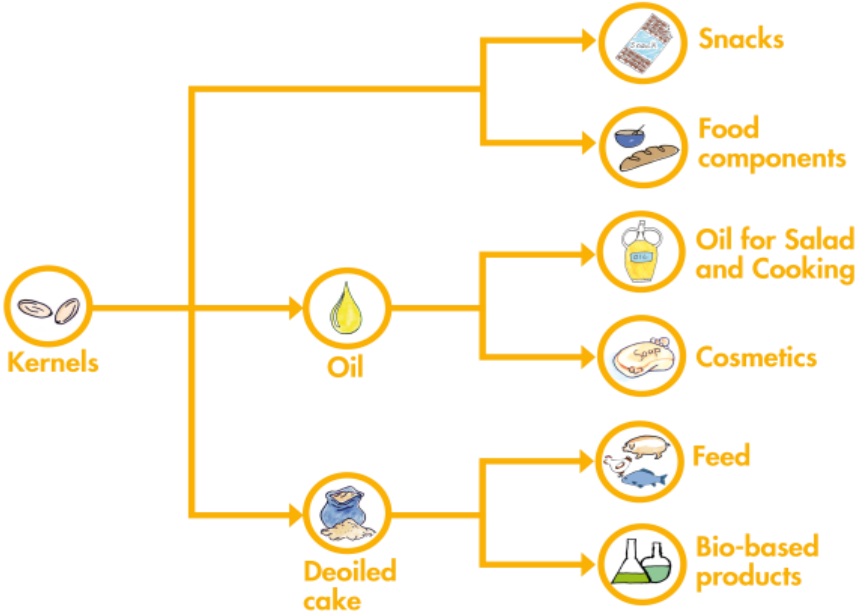
Nutritional Benefits

The newcomer nut from Mexico is rich in protein and unsaturated fatty acids and fits perfectly into a healthy nutrition. Chuta® contains up to 30 % protein and 60 % fat. Unsaturated fatty acids are considered “good fats” and are said to reduce the risk of cardiovascular diseases. Due to their high protein content, Chuta® nuts can serve as an ideal vegetable protein source for vegetarians and vegans. Particularly for sports lovers, it offers considerable advantages in muscle building and delivers plenty of energy. Moreover, the nuts are low in carbohydrates, sodium and salt.

CHUTA®	
Nutrition Facts for 100 g of roasted CHUTA Kernels:	
Calories	2739 kJ / 663 kcal
Fat	59.2 g
of which saturates	11 g
Carbohydrates	2.3 g
of which sugars	1.8 g
Fiber	8 g
Protein	26.1 g
Salt	< 0.01 g
Minerals	4.6 g
High Energy – Low Carb	
<small>Source: JatroSolutions GmbH</small>	

Chuta® Value Chain

- A snack by roasting and seasoning the nuts
- The high-quality vegetable oil can be extracted from the kernels.
- The remaining de-fatted kernel meal is rich in protein and provides a basis for different Chuta® meal products such as purees and other specialties within the Mexican cuisine.



Information for Investors and Farmers

Chuta® cultivation provides investment opportunities for small- and large-scale farmers. Chuta® is a perennial plant that can be used for up to 20 years. It reaches its first full-yield in the 3rd year after planting. The post-harvest process consists of removing the fruit husks, then drying, de-shelling and roasting the nuts. The plant can be cultivated both in tropical and subtropical regions.



About JatroSolutions GmbH

JatroSolutions was founded in 2005 in the entrepreneur center at the University of Hohenheim in Stuttgart, Germany. We sell quality **EdibleNut** planting material from which Chuta® is grown, and provide consulting for all production steps. The versatile and tasty nut can serve as an ideal vegetable protein source and contribute to a healthy diet. JatroSolutions aims to increase Chuta® yields, ensure quality and contribute to securing global nutrition and food supply in a sustainable manner. The company is currently running breeding stations and testing sites in Africa, South America and Asia.



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