# Macadamia nut Farming: Most EXPENSIVE Nut in the WORLD

With its rich, buttery flavor and melt-in-your-mouth texture, it’s a prized delicacy. The macadamia nut’s story begins in the subtropical rainforests of coastal Australia, where Indigenous Australians savored these delicious nuts for centuries. In the mid-1800s, botanist Walter Hill named this wonder nut after his friend, Dr. John McAdam. Today, macadamia nuts are a flourishing global crop, but their journey from the wild to widespread cultivation is fascinating. Macadamia trees thrive in specific climates, favoring warm, subtropical regions with plenty of sunshine and well-drained soils. Hawaii, Australia, South Africa, China, and parts of Central America lead the world in macadamia nut production.

## Planting and Irrigation

Macadamia farming requires patience, starting with carefully selected seedlings planted in pre-dug holes to allow ample space for growth. It takes several years for newly planted trees to begin producing nuts. Like any crop, macadamias require water, with farmers carefully managing irrigation, especially during flowering and nut development, to ensure high-quality yields.

## Care and Fertilization

Regular pruning keeps macadamia trees in shape, improves airflow, and promotes healthy fruit development. Protecting trees from pests and diseases is crucial for top-quality nuts, while balanced fertilizers applied regularly nourish the trees for optimal growth and abundant nut crops.

Patience pays off during harvest time, as macadamia nuts don’t ripen on the tree; they fall to the ground when ready for

collection. Farmers gather fallen nuts by hand or with specialized harvesting equipment. Post-harvest, nuts are dehusked, dried, and sorted to preserve their unique flavor and texture.

## Marketing

Macadamia nuts reach consumers worldwide, prized for their premium price point and deliciousness in gourmet food markets. From Australian orchards to global shelves, the journey of macadamia nuts exemplifies their status as a sought-after commodity.