NCPGROUP
NUTS CLEANING & PACKAGING

PRESS RELEASE

NCP Group introduces solution for mycotoxin-affected nut consignments

Sorting and reconditioning service enables recovery of product value from non-compliant batches under official supervision.

Werkendam, the Netherlands, 16 April 2026 - NCP (Nuts Cleaning & Packaging) introduces a specialised sorting and reconditioning service for nut consignments affected by mycotoxins. The service provides a controlled and compliant solution for handling batches that exceed European regulatory limits and are therefore not allowed to enter the EU market.

Nut consignments exceeding EU limits for mycotoxins are typically rejected at the border. For good reason: these substances can pose a serious risk to public health. Certain mycotoxins, such as aflatoxins, are known to be highly carcinogenic, while ochratoxin A has been linked to kidney damage. As a result, strict regulatory limits apply within the European Union to ensure food safety.

For importers and traders, this often results in significant financial losses, as affected batches may need to be returned to the country of origin, downgraded or otherwise removed from the food chain.

With this new service, NCP Group offers an alternative approach. By selectively removing fractions associated with elevated mycotoxin risk, the company enables the recovery of product value while maintaining compliance with European legislation.

Controlled and compliant process

The sorting and reconditioning process has been developed in close cooperation with the Netherlands Food and Consumer Product Safety Authority (NVWA). All activities are conducted under official supervision and in accordance with applicable EU legislation, including Regulation (EU) 2017/625 and EC 401/2006.

This ensures full traceability, transparency and compliance throughout the entire process, providing customers with a reliable and officially recognised pathway for handling non-compliant consignments.

Focus on recovery and efficiency

The process is designed to reduce mycotoxin levels while preserving as much of the product as possible. By combining a range of cleaning and sorting techniques, tailored to the characteristics of each type of nut, NCP achieves high recovery rates.

Depending on the composition of the batch, recovery rates typically range from 93% to 98%. This significantly reduces financial losses and allows a substantial part of the product to remain commercially viable.

Relevant in cases of rejection or restriction

The service is particularly relevant for consignments that have been:

- detained or blocked at the EU border
- rejected due to mycotoxin contamination
- classified as a risk consignment
- subject to official notification (e.g. RASFF)

Based on available documentation, NCP evaluates the feasibility of reconditioning and supports the approval process where required.

Industry perspective

“In a market where regulatory requirements are becoming increasingly stringent, rejected consignments are a recurring challenge for many of our customers,” says Vania Van Hove, Commercial Director at NCP.

“With this service, we offer a practical and compliant way to recover value from affected batches. It allows our customers to reduce losses while continuing to meet the highest food safety standards.”

About NCP Group

NCP (Nuts Cleaning & Packaging) is a specialised service provider in the processing of edible nuts. The company offers cleaning, sorting and packaging solutions, supporting customers in meeting strict quality, food safety and regulatory requirements.

Operating under certified conditions and in close alignment with European legislation, NCP combines technical expertise with advanced processing capabilities to deliver reliable and compliant solutions for the global nut industry.

Press contact

Mr. Mark Klopstra
NCP Group
Tol 14, 4251 PX Werkendam, The Netherlands
T: +31 183 74 59 86
E: info@ncp-group.nl
W: www.ncp-group.nl