



KĪPUKA MILLS

Kīpuka Mills was born from a passion for good food, playful creativity and a respect for our islands.

Using only premium macadamia nuts grown and harvested in Hawai’i, we mill and produce our products in Hilo town. Our macadamia nut Macapan, Macadamia Nut Flour and Macadamia Nut Butter are made with macadamia by-products that remain from the oil pressing process – transforming what was once discarded material into premium delectable indulgence.

Continuing our commitment to source local, we support Okinawan sweet potato farmers with the addition of Okinawan Sweet Potato Flour to our product offering.



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OUR PRODUCTS



Macapan is the new marzipan.

An elevated, uniquely Hawai'ian culinary twist on a tried and true classic, Macapan macadamia nut paste delivers the rich buttery taste of macadamia nuts while showcasing a perfect balance of the sweet and salty notes of our islands.

Available in Jars:

6/1 lb. case - Item # 100301

12/1 lb. case - Item # 100302

Available in Pails:

1/5 lb. - Item # 100304

1/10 lb. - Item # 100305



Roasted Macadamia Nut Butter

Rich and creamy, our roasted macadamia nut butter will elevate any recipe. Smear it on good 'ole toast, bake with it in your favorite recipes, or swirl it into a breakfast grain or fruit bowl for extra flavor and protein.

Available in Jars:

6/1 lb. case - Item # 100401

12/1 lb. case - Item # 100402

Available in Pails:

1/5 lb. - Item # 100403

1/10 lb. - Item # 100404



Roasted Macadamia Nut Flour

Our flour is milled in Hilo, Hawai'i from a macadamia nut by-product remaining after the nuts are pressed for oil. 100% of the macadamia nuts used in our flour are grown and harvested in Hawai'i.

Available in Bags:

6/1 lb. case - Item # 100101

12/1 lb. case - Item # 100102



Okinawan Purple Sweet Potato Flour

Violet color, combined with a mildly sweet flavor with notes of honey, Okinawan sweet potato flour can be used for a myriad of recipes including quick breads, muffins, and cookies, Great when mixed with nut flours, rice flours and traditional white, wheat or gluten-free all purpose flours. Use up to 25% sweet potato flour in recipes as a blend.

Available in Bags:

6/1 lb. case - Item # 100201

12/1 lb. case - Item # 100202

FOR SALES INFORMATION CONTACT:

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