



This product is obtained from blanched almonds, natural roasted almonds, or roasted blanched almonds, finely ground and refined to a smooth, homogeneous paste with a rich, intense flavour and the characteristic almond aroma.

The product is available in different colour grades, particle sizes and viscosity levels in order to meet the customer's specific processing and application requirements.

All product specifications are defined and validated in advance through technical agreements and production trials.

MANUFACTURING COUNTRY

ITALY

AVAILABILITY

Available with customised formulations to meet our customers' specific requirements.

NUTRITIONAL VALUES

Calories	608 kcal
Protein	22 g
Fat	53,4 g
of which saturates	4,7 g
Carbohydrate	9,7 g
of which sugars	5 g
Dietary fibre	8,2 g
Salt	0,03 g

EXPIRY

- 12 months when stored in the original sealed packaging under the recommended storage conditions.



EXAMPLE USAGE

- ✓ Ideal for vegan and plant-based diets
- ✓ Naturally lactose-free and gluten-free
- ✓ Free from additives and preservatives
- ✓ Ideal for confectionery production
- ✓ Ingredient for bakery products
- ✓ Perfect for spreads and fillings
- ✓ Suitable for ice cream production
- ✓ Excellent for plant-based beverages
- ✓ Suitable for a wide range of food applications



PACKAGING

- ✓ 1000 kg Ecobulk (HDPE tank)
- ✓ 5 kg PP pails
- ✓ 20 kg PP pails
- ✓ Customised labels are available upon request



STORAGE

- ✓ Store the product in its original, unopened packaging in a cool, dry place (Recommended storage conditions: 4-12°C and 60% relative humidity)
- ✓ Avoid prolonged exposure to direct sunlight and heat sources