



This product is produced by mixing peeled sweet almonds, peeled bitter almonds, sugar and water in varying proportions. This mixture is refined by passing through knives that will determine the structure of the product. The refined mixture is cooked for a specific time at 100 °C in order to stabilize the product. The marzipan is then cooled and formed into blocks that are packaged with a slight vacuum compensated with nitrogen (N₂).



MANUFACTURING COUNTRY

ITALY



AVAILABILITY

Available in a wide range of types with customizable recipes according to the needs of our customers



NUTRITIONAL VALUES

Calories	477 kcal
Proteins	11,5 g
Fat	28,0 g
Monounsaturated	20,0 g
Carbohydrates	46,1 g
Sugar	38,5 g
Dietary Fiber	5,3 g
Potassium	356 mg
Magnesium	145 mg
Vitamin E	12,8 mg
Calcium	144,7 mg
Iron	1,77 mg
Salt	25,7 mg



EXPIRY

- 6 months non-vacuum packaging
- 9 months vacuum packaging



EXAMPLE USAGE

- ✓ Ideal for diets and for a vegan diet
- ✓ Naturally lactose and gluten free
- ✓ Without additives and preservatives
- ✓ Perfect for garnishing desserts
- ✓ Ingredient for confectionery, bakery products and energy bars
- ✓ Filling for baked goods, chocolate
- ✓ Ideal for cooking design
- ✓ Coating for cakes or ice cream



PACKAGING

- ✓ Thermo-welded PE food grade vacuum barrier bag in red color contained in a white wavy cardboard box or cartonpallet (64 pcs):

Weight: 12,5 Kg

- ✓ Different weights are available on request
- ✓ Customized labels are available upon request



STORAGE

- ✓ Store the product in its original packaging in a cool and dry place (Temperature <16°C and 60% relative humidity)
- ✓ Avoid prolonged exposure to direct sunlight
- ✓ Avoid exposure to strong odors