

This product is produced from Natural Sweet Almonds (Prunus Dulcis), inspected by passing through the latest generation of sorters, metal detectors and manually selected in order to avoid any non-conforming product or any foreign body of any kind. Subsequently, the almonds are subjected to the milling process, going through steel rollers and are sieved in order to achieve the size (particle size) required by our customers.

ORIGIN

USA: Other sources are available upon customer's request

MANUFACTURING COUNTRY

ITALY

AVAILABLE SIZES

Premium Quality:

- Fine
- Extra Fine

NUTRITIONAL VALUES

| Calories | 579 kcal |
|-----------------|----------|
| Proteins | 21,2 g |
| Fat | 49,9 g |
| Monounsaturated | 31,6 g |
| Carbohydrates | 21,6 g |
| Sugar | 3,95 g |
| Dietary Fiber | 12,5 g |
| Potassium | 733 mg |
| Magnesium | 270 mg |
| Vitamin E | 25,6 mg |
| Calcium | 269 mg |
| Iron | 3,71 mg |
| Salt | 2,5 mg |
| | |

EXPIRY

EXAMPLE USAGE

- Ideal for diets and for a vegan diet
- ⊘ Naturally lactose and gluten free
- Without additives and preservatives
- Ingredient for confectionery, baked goods and energy bars
- ⊘ Coating for frying
- Perfect for the preparation of almond butter
- ⊘ Natural thickener for sauces and soups

PACKAGING

 Heat-sealed or semi-permeable non-welded blue food-grade PE bag contained in a white wavy cardboard box:

Weight: 5 - 10 - 12,5 Kg

✓ Food-grade PP bag with tie-down closure with the possibility of vacuum or modified atmosphere (N₂):

Weight: 1000 Kg

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

STORAGE

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