



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 made elastic through a thermal process and then cut to the desired thickness through the passage in slicers and sieved to obtain the characteristics required by our customers.



ORIGIN

USA

Other sources are available
upon customer's request



MANUFACTURING COUNTRY

ITALY



AVAILABLE SIZES

Fine: 0,7/0,9 mm

Regular: 1,2/1,5 mm



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

12 Months



EXAMPLE USAGE

- ✓ Ideal for diets and for a vegan diet
- ✓ Naturally lactose and gluten free
- ✓ Without additives and preservatives
- ✓ Perfect for garnishing desserts, first and second courses
- ✓ Ingredient for confectionery, bakery products and energy bars
- ✓ Ingredient for cereals and salads
- ✓ Filling for baked goods, chocolate and yogurt



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

- ✓ 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)
- ✓ Avoid prolonged exposure to direct sunlight
- ✓ Avoid exposure to strong odors