



This product is produced by peeling Natural Sweet Almonds (*Prunus Dulcis*), through immersion in boiling water which causes the detachment of the integument, then removed by food grade rubber rollers.

The almonds are finally dried and cooled before being checked by passing through various latest generation sorting machines and metal detectors in order to discard any non-conforming almonds or any foreign bodies of any kind. Successively cut 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

Available in a wide range of thicknesses



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, muesli and salads
- ✓ Filling for baked goods, chocolate and yogurt
- ✓ Coating for frying



NUTRITIONAL VALUES

Calories	590 kcal
Proteins	21,4 g
Fat	52,5 g
Monounsaturated	33,4 g
Carbohydrates	18,7 g
Sugar	4,7 g
Dietary Fiber	9,9 g
Potassium	659 mg
Magnesium	268 mg
Vitamin E	23,7 mg
Calcium	236 mg
Iron	3,28 mg
Salt	47,5 mg



EXPIRY

12 Months



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