

# BLANCHED ALMONDS

## FLOUR/MEAL

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 subjected to a milling process, through the passage of steel rollers and sieved to obtain the size (grain 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	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



### EXAMPLE USAGE

- ✓ Ideal for diets and for a vegan diet
- ✓ Naturally lactose and gluten free
- ✓ Without additives and preservatives
- ✓ Ingredient for confectionery, bakery products and energy bars
- ✓ Coating for frying
- ✓ Perfect for making almond butter and marzipan
- ✓ 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 big-bag with tie-down closure with the possibility of vacuum or modified atmosphere (N<sub>2</sub>):  
**Weight: 700 - 800 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