



This product is produced from Natural Sweet Almonds (*Prunus Dulcis*), inspected through the passage in the latest generation of sorters, metal detectors and manually selected in order to eliminate any non-conforming product or any foreign bodies of any kind.

Subsequently calibrated with the help of sieves to obtain almonds of the desired size.

Finally roasted in a 4-stage oven where the product is preheated, roasted and cooled. This ensures the uniformity of the process and the achievement of the characteristics required by our customers.



### ORIGIN

USA - SPAIN - ITALY



### MANUFACTURING COUNTRY

ITALY



### AVAILABLE SIZES

Large, Medium, Small



### NUTRITIONAL VALUES

Calories	598 kcal
Proteins	21,0 g
Fat	52,5 g
Monounsaturated	33,8 g
Carbohydrates	21,0 g
Sugar	4,7 g
Dietary Fiber	10,9 g
Potassium	713 mg
Magnesium	279 mg
Vitamin E	23,9 mg
Calcium	268 mg
Iron	3,73 mg
Salt	7,5 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, first and second courses
- ✓ Ingredient for confectionery, bakery products and energy bars
- ✓ Ideal as natural snacks full of beneficial properties



### PACKAGING

- ✓ Heat-sealed blue food-grade PE bag in vacuum barrier or modified atmosphere (N<sub>2</sub>) contained in a white wavy cardboard box:  
**Weight: 10 - 15 - 20 Kg**
- ✓ Food-grade PP big-bag with tie-down closure with the possibility of vacuum:  
**Weight: 1000 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