



This product is obtained by selection through the passage in various last generation sorting machines and metal detectors in order to eliminate any non-conforming product or foreign bodies of any kind. Subsequently made elastic through a thermal process and then cut the desired thickness through the passage in slicers and sieved to obtain the desired characteristics.

Finally, they undergo the roasting process by passing through a 4-stage oven in which 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: other sources are available upon customer's request



MANUFACTURING COUNTRY

ITALY



AVAILABILITY

Available in a wide range of thicknesses



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
- Ingredient for cereals, muesli and salads
- Filling for baked goods, chocolate and yogurt



PACKAGING

- Heat-sealed blue food-grade PE bag in barrier modified atmosphere, 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 product in its original packaging in a cool (< 18°C) and dry (< 65%) place
- Avoid prolonged exposure to direct sunlight
- Avoid exposure to strong odors