

SLICED BLANCHED ALMONDS



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. Subsequently cut to 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



AVAILABLE SIZES

Extra Fine: 0,3/0,5 mm

Fine: 0,7/0,9 mm

Regular: 1,0/1,2 mm - 1,2/1,5 mm



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
- ✓ Coating for desserts and ice cream



PACKAGING

- ✓ Heat-sealed blue food-grade PE bag in barrier modified atmosphere, contained in a white wavy cardboard box:

Weight: 10 - 15 - 20 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