

57892 - Blanched Almond Flour Gluten Free Kosher



16 - 1.18 mm. Can also be used to make French macarons or madeleines. A key ingredients in many baked goods for flavor, texture, and moistness. California almonds refined to an extra fine powder.. Storage Recommendations after opening Protect from Heat; Protect From Light. Use to flavor cakes and cookies by replacing a percentage of the wheat flour with nut flour. Extra fine a...



MARKETING

Particle size: 60% < 0.8mm. Cream colored. Typical almond flavor free of off-taste. Almonds chopped mechanically into small pieces refined from blanched almonds.

Nutrition Facts

112 Servings per container

Serving Size 100.0 GR

Amount Per Serving
Calories 580

% Daily Value*

Total Fat 51 g **65%**

Saturated Fat 4 g **20%**

Trans Fat 0 g

Cholesterol 0 mg **0%**

Sodium 30 mg **1%**

Total Carbohydrates 20 g **7%**

Dietary Fiber 10 g **36%**

Total Sugars 5 g

Includes 0 g Added Sugars **0%**

Protein 22 g

Vitamin D 0 mcg 0%

Calcium 216 mg 7%

Iron 4 mg 22%

Potassium 687 mg 15%

* The % Daily Values (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

PRODUCT SPECIFICATIONS

Code	GTIN	Pack Description				
NU1009	00837775008852	1/25 LB				
Brand	Brand Owner	GPC Description				
Nutley Farm	Paris Gourmet	Baking/Cooking Supplies (Shelf Stable)				
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
25.5 LBR	25 LBR	No	United States	Yes	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
13.5 INH	7.5 INH	11 INH	0.64 FTQ	08x10	351 Days	60 FAH / 77 FAH
Traceability Regulation						
Regulation Type Code	Regulatory Act	Trade Item Regulation Compliant	Regulation Restrictions and Descriptors			
N/A	N/A	N/A	N/A			

HANDLING SUGGESTIONS

Dry (humidity < 60%) and cool (16-18°C/ 60-64°F)---

ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; INII = 'Intentionally nor Inherently Included'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

- Milk - N
- Eggs - N
- Soybean - N
- Wheat - N
- Sesame - N
- Molluscs - N
- Peanuts - N
- Tree - C
- Fish - N
- Shellfish - N
- Crustaceans - N

INGREDIENTS

Almonds

Nutley Farm

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PREPARATION & COOKING SUGGESTIONS

Unlimited applications

SERVING SUGGESTIONS

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MORE INFORMATION