

164680 - Almond Paste 50% Raw



A core ingredient; best quality due to raw state; should be used primarily for items that will be baked. Unlimited applications can be used in items such as Baked goods- petit-fours, cakes, macarons, biscuits. Almond paste is naturally gluten-free. The texture of almond paste is soft and similar to a spread. Unlike marzipan, almond paste has slightly coarse texture.



MARKETING

Almond paste made from raw blanched almonds has a light tan color. Using toasted almonds give the almond paste a slightly deeper flavor and darker color. Almond paste made of almonds with their skins on is the darkest and most intense in flavor.

Nutrition Facts

59 Servings per container

Serving Size 100.0 GR

Amount Per Serving

Calories 465

% Daily Value*

Total Fat 24 g	31%
Saturated Fat 2 g	10%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 8 mg	0%
Total Carbohydrates 52 g	17%
Dietary Fiber 4 g	14%
Total Sugars 46 g	
Includes 23 g Added Sugars	%
Protein 10 g	
Vitamin D 0 mcg	0%
Calcium 108 mg	8%
Iron 2 mg	11%
Potassium 295 mg	6%

* 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				
PA4634	00837775000856	1/2.2 LB				
Brand	Brand Owner	GPC Description				
Pastry 1	Paris Gourmet	Jams/Marmalades (Shelf Stable)				
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
2.25 LBR	2.2 LBR	No	Belgium	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
12.5 INH	8 INH	3.5 INH	0.2 FTQ	13x08	275 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 and cool (68-72°F, 20-22°C)---UNIT UPC: 837775000856---

ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; INI = '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 (50%), Sugar, Stabiliser Glycerol E422, Dextrose, Stabiliser Sorbitol E420i.

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PREPARATION & COOKING SUGGESTIONS

Unlimited applications

SERVING SUGGESTIONS

Baked goods- petit-fours, cakes, macarons, biscuits.

MORE INFORMATION