

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