



Almond Flour

INCI: Prunus amygdalus dulcis (Sweet Almond)

Specifications

Analytical Details

Screen (8/64 RHS):

Skins:

Discolored:

Foreign Material:

Serious Defects:

Moisture:

Specifications

95% Min through

5% Max on top

20 Pieces / 100 grams

1% Max

1 Piece / 100 lbs.

2% Max

4.0 – 5.5%

Almond Flour is created by reducing blanched almond pieces to fine sized particles. There will be variations around this size due to process characteristics. The ground almonds will be created from wholesome blanched input stock that will have always been treated with good manufacturing practices. There will be no off-flavors nor off-odors.

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