

Natural Almond Flour

Cat. No. NAFG-011

Lot. No. (See product label)

Introduction

Description

Natural Almond Flour is a food-grade almond ingredient made by grinding natural almonds with the skins retained into flour.

Applications

Bakery applications: cookies, quick breads, muffins, cakes, and pastries. Other food formulations: coatings, batters, and doughs.

Synonyms

Natural almond flour; Unblanched almond flour

Product Information

Species

Prunus dulcis

Source

Almond kernels with skins retained

Appearance

Light brown powder with a rustic appearance

Form

Powder

Composition

Ground almonds with skins retained

Grade

Food grade

Advantages

Provides moisture, richness, and a tender crumb in baked goods.