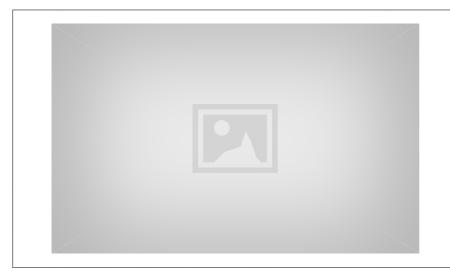


Nutley Farm

105000 - Pistachio Flour



One way to use pistachio flour is substitute pistachio flour for almond flour in recipes such as macarons or madeleines. A perfect alternative to wheat and rye flours. Provides a delightful nutty flavor to quick breads, cakes, and cookies



* Benefits

Finely milled pistachio flour. What is pistachio flour used for? You can add delicious flavor to baked goods such as cookies, cakes or breads by incorporating pistachio flour into your recipes. Also, you can use it to coat chicken or fish to create a tasty, crunchy crust. Pistachio flour is gluten-free and easy to make at home. Green-yellow powder. Very fine

Ingredients	▲ Allergens		
Pistachios	Contains:		
	Free From: crustaceans eggs fish peanuts soy wheat		

Nutrition Facts

Servings per Container 10 Serving size 100.0g (100g)

Amount per serving Calories

600

Calonies	000
%	Daily Value*
Total Fat 52g	67%
Saturated Fat 6g	30%
Trans Fat	
Cholesterol 0mg	0%
Sodium 1mg	0%
Total Carbohydrate 10g	3%
Dietary Fiber 5g	18%
Total Sugars 3g	
Includes 0g Added Sugar	%
Protein 10g	_
Vitamin D 0mcg	0%
Calcium 68mg	5%
Iron 4mg	22%
Potassium 550mg	12%

a serving of food contributes to a daily diet. 2,000 calories

Manufacturer

a day is used for general nutrition advice.

Handling Suggestions

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

Serving Suggestions

To add pistachio flavor; recipes for cakes, cookies, biscuits, etc.

Prep & Cooking Suggestions

Ready to use



Product Specifications

Brand

Nutley Farm			Paris Gourmet			
UPC	MFG #	SPC#	GTIN	Pack	Pack Desc.	
837775004014	NU1050	105000	00837775004014		1/2.2 LB	

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
2.5lb	2.2lb	Iran	No	

Shipping Information							
	Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
	8in	8in	5.5in	0.2ft3	25x5	238days	60°F / 77°F





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Nutrition Analysis - By Measure

Calories	600	Total Fat	52g	Sodium	1mg
Protein	10	Trans Fats		Calcium	68mg
Total Carbohydrates•••	10g	Saturated Fat	6g	Iron	4mg
Sugars	3g	Added Sugars	0g	Potassium	550mg
Dietary Fiber	5g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	0mg		
Vitamin A(IU)•		Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	

0	Additional Images		

