



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

Pistachios

⚠ Allergens

Contains:

🌰 tree nuts

Free From:

🦀 crustaceans    🥚 eggs    🐟 fish    🥜 peanuts  
🍲 soy    🌾 wheat

Nutrition Facts

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

Amount per serving  
**Calories 600**

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

\* The % Daily Value (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.

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			Manufacturer			
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	TlxHl	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	

 Additional Images

