



## Culinary Master

# 16316 - Blanched Almonds Sliced

Culinary Masters sliced blanched almonds are fresh almonds without the skin. They are perfect for making your own almond flour, almond paste, and other treats. You can also toss them in baked goods or use them as a topping for salads.



## Nutrition Facts

Servings per Container  
Serving size

Amount per serving  
**Calories**

	% Daily Value*
<b>Total Fat</b>	<b>%</b>
Saturated Fat	%
Trans Fat	
<b>Cholesterol</b>	<b>%</b>
<b>Sodium</b>	<b>%</b>
<b>Total Carbohydrate</b>	<b>%</b>
Dietary Fiber	%
Total Sugars	
Includes Added Sugar	%
<b>Protein</b>	
Vitamin D	%
Calcium	%
Iron	%
Potassium	%

\* 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.

### \* Benefits

Culinary Masters sliced blanched almonds are fresh almonds without the skin. They are perfect for making your own almond flour, almond paste, and other treats. You can also toss them in baked goods or use them as a topping for salads. Blanched almonds provide a good source of protein, fiber, antioxidants and minerals to your diet.

### Ingredients

### ⚠ Allergens

### Handling Suggestions

Store in a cool dry place

### Serving Suggestions

Toss them in baked goods or use them as a topping for salads.

### Prep & Cooking Suggestions

Remove desired amount of almonds and use in recipes requiring almonds.

### 📄 Product Specifications

Brand	Manufacturer	Product Category
Culinary Master	Culinary Master	Nuts

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
646345331531	16316	16316	10646345331538		1/5 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
5.5lb	5lb	United States	No	

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
12in	16in	9in	1ft3	8x5	365days	35°F / 37°F



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### Nutrition Analysis - By Measure

Calories		Total Fat		Sodium	
Protein		Trans Fats		Calcium	
Total Carbohydrates...		Saturated Fat		Iron	
Sugars		Added Sugars		Potassium	
Dietary Fiber		Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol			
Vitamin A(U)		Vitamin D		Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

### Additional Images

