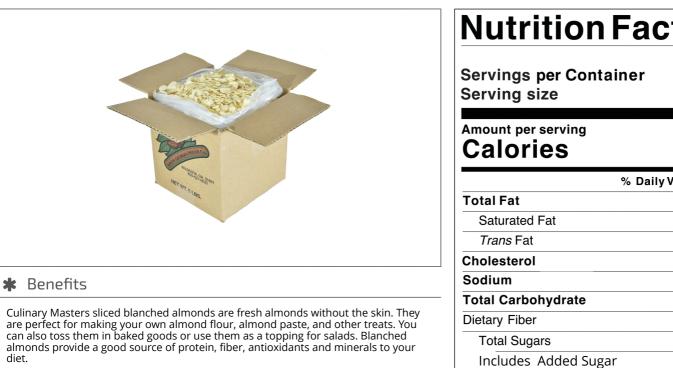


Culinary Master

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.



Ingredients	Allergens

Nutrition Facts

%
%
%
%
%
%
%
%
%
%
%
a (

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				
Culi	nary Ma	ster	Culinar		ary Master			Nuts			
UF	РС	MFG #	S	PC #		GTIN		Pa	ick	Pack Desc.	
646345	331531	16316	1	6316	1064	4634533	1538	3		1/5 LB	
Gross V	Veight	Net Wei	ght	Coι	intry of	Origin	Kc	sher	Ch	nild Nutrition	
5.5	lb	5lb	U		nited S	States N		No			
	Shipping Information										
Length	Width	Height	Volu	ume	TIxHI	Shelf Li	ife	Stora	ge Te	emp From/To	
12in	16in	9in	1ft3		8x5	365day	ys	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(IU)•	Vitamin D	Thiamin
Vitamin A(RE)	Vitamin E	Niacin
Vitamin C	Folate	Riboflavin
Magnesium	Vitamin B-6	Vitamin B-1 2•
Monosodium	Sulphites	Nitrates

Additional Images



