

Pastry 1

164680 - **Almond Paste 50% Raw**



Almond paste made from raw blanched almonds has a light tan color. Using toasted almonds give the almond paste a slightly deeper flavor and darker color. Almond paste made of almonds with their skins on is the darkest and most intense in flavor.



* Benefits

A core ingredient; best quality due to raw state; should be used primarily for items that will be baked. Unlimited applications can be used in items such as Baked goods- petit-fours, cakes, macarons, biscuits. Almond paste is naturally gluten-free. The texture of almond paste is soft and similar to a spread. Unlike marzipan, almond paste has slightly coarse texture.

Ingredients	A Allergens
Almonds (50%), Sugar, Stabiliser Glycerol E422,Dextrose, Stabiliser Sorbitol E420i.	Contains: tree nuts Free From: crustaceans peanuts soy soy wheat

Nutrition Facts

Servings per Container 100.0g (100g) Serving size

Amount per serving Calories

465

Calories	403
% Da	aily Value*
Total Fat 24g	31%
Saturated Fat 2g	10%
Trans Fat	
Cholesterol 0mg	0%
Sodium 8mg	0%
Total Carbohydrate 52g	19%
Dietary Fiber 4g	14%
Total Sugars 46g	
Includes 23g Added Sugar	46%
Protein 10g	_
Vitamin D 0mcg	0%
Calcium 108mg	8%
Iron 2mg	11%
Potassium 295mg	6%

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

a day is used for general nutrition advice.

Handling Suggestions

Dry and cool (68-72F, 20-22C)

Serving Suggestions

Baked goods- petit-fours, cakes, macarons, biscuits.

Prep & Cooking Suggestions

Unlimited applications

Product Specifications

Brand	Manufacturer	Product Category		
Pastry 1	Paris Gourmet	Bakery Mixes, Other		

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
837775000856	PA4634	164680	00837775000856		1/2.2 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
2.25lb	2.2lb	Belgium	No	

Shipping Information							
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To	
12.5in	8in	3.5in	0.2ft3	13x8	275days	60°F / 77°F	





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Nutrition Analysis - By Measure

Calories	465	Total Fat	24g	Sodium	8mg
Protein	10	Trans Fats		Calcium	108mg
Total Carbohydrates···	52g	Saturated Fat	2g	Iron	2mg
Sugars	46g	Added Sugars	23g	Potassium	295mg
Dietary Fiber	4g	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



