

Blue Diamond Extra Fine Blanched Almond Flour

Blue Diamond's Extra Fine Blanched Almond Flour is derived from blanched almonds ground into a gluten-free flour, serving as a low-carb alternative to wheat flour in various baked goods like bread. This finely ground almond flour boasts high protein content, abundant vitamins, and low levels of monounsaturated fats. It's a versatile ingredient suitable for classic pastries and a wide array of paleo or keto recipes. This almond flour is particularly favored by bakeries, restaurants, and food manufacturers due to its quality and nutritional benefits.



Product Details

Item	131546
Brand	Blue Diamond
Sold By	EA
Pack Qty	10
Pack Size	2.5 LB
Case GTIN/EAN/UPC	N/A
Unit UPC	013671226594
Country of Origin	USA
Shelf Life from Production	18 months
Storage	Dry
Kosher	Yes
Gross Case Weight	27 LB
Ingredients	Blanched almonds.
Website	https://bit.ly/3RjhcRE