

## 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	<a href="https://bit.ly/3RjhcRE">https://bit.ly/3RjhcRE</a>