

## 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

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