

Blue Diamond Extra Fine Blanched Almond Flour

Blanched almonds are ground into a gluten-free flour, that acts as a low-carb substitute for wheat flour in bread or other baked goods. Finely ground almonds are high in protein, packed with vitamins and low in monounsaturated fats. Perfect for classic pastries or a variety of paleo or keto applications. Ideal for bakeries, restaurants and food manufacturers.



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.