

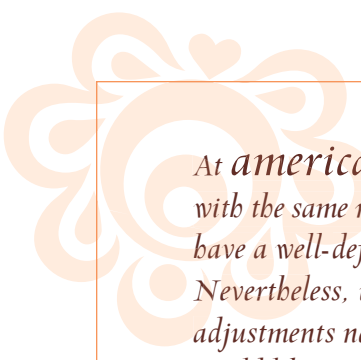
All about
paste ALMOND
KERNEL
MACAROON



AMERICAN ALMOND PRODUCTS

It can sometimes be a little puzzling understanding all the various nuts pastes that are available to you. While this pamphlet may not answer all of your questions, we hope that it will help guide you in your purchasing decisions. Various manufacturers offer several different paste products made with ingredients other than almonds and apricot kernels. For the purpose of this discussion, however, we will focus on the three most widely used: almond paste, kernel paste and macaroon paste.





At *american almond*, each of these paste choices are prepared in the same careful way, with the same ratio of sugar and to the same exacting quality standards. While all three pastes have a well-defined almond flavor, there are subtle differences between them as we will describe. Nevertheless, it's important to remember that they are interchangeable, with no other formula adjustments necessary. This means for example, that if you normally use Macaroon Paste and would like to try using Kernel Paste, simply exchange the same weight and make no other recipe changes. This provides a baker with significant flexibility in purchasing decisions, for instance when almonds are priced high or in short supply, because Kernel Paste and Macaroon Paste can be economical alternatives to Almond Paste.

almond paste is the gold standard against which other types of pastes are as a rule compared. It is characterized as having a delicate and subtle almond favor. American Almond brand Almond Paste is prepared from select grades of almonds grown in California. After blanching to remove the skins, the almonds are ground and then cooked with pure granulated cane sugar to a semi-firm smooth paste. Almond Paste can be used to make Marzipan with additional confectioner's sugar and syrup. (See our "All about Marzipan" pamphlet for more information)

kernel paste (in Europe it's called Persipan) is made from apricot kernels, which takes a bit of explaining. Inside the pit of the apricot, is a "kernel" that has a distinctive almond-like flavor. Benzaldehyde is the naturally occurring flavor component that we all identify as "almond", and apricot kernels contain a lot of it. The apricot's pits are shelled, just like almonds, to yield their kernels. At American Almond, we blanch the kernels to remove their skins, grind them and then cook them with pure cane sugar to complete the process. The finished product has a slightly more bitter almond-like flavor.

macaroon paste is simply a blend of almonds and apricot kernels and is prepared in precisely the same way as the other pastes. The flavor profile, as you might suspect, is some where between the two, a somewhat smooth almond flavor with just a hint of the bitter-almond notes. It is widely used in many innovative and traditional bakery products.

NOTE > Our No-Sugar-Added Macaroon Paste retains all the flavor of our original Macaroon Paste but is formulated especially for use in sugar-free recipes.

why are these nut pastes used? Using them in a formula helps baked goods retain moisture. Also, when the almonds are ground, some of their natural oils are released adding richness and creaminess in products where it is used. And, most important, using these pastes in a formula rather than a flavoring, ensures that the true almond flavor won't be baked out.

PACKAGING > Our Almond, Kernel and Macaroon Pastes are available in 7 lb. vacuum packed cans, 45 lb. pails and 50 lb. cartons. Almond Paste is also available in 2½ lb. mini tubs.

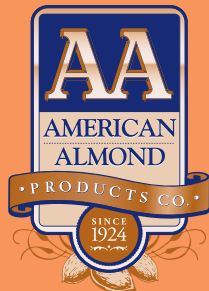
STORAGE > Once opened, your paste should be kept tightly covered to prevent it from drying. It is best stored in a cool dry environment away from strong odors and direct sunlight.

To speak with someone about these or other products, locate a local distributor, or call our customer service department at 800.825.6663.

Visit us for more information at www.americanalmond.com

Ask for these other informational brochures:

- › All About Crunch Toppings
- › All About Marzipan
- › All About Nut Butters and Nut Pastes
- › All About Nut Flours and Other Nut Forms



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