

All about
nut flours

& OTHER NUT FORMS



AMERICAN ALMOND PRODUCTS

Nuts taste great; they're upscale, indulgent and visually appealing. They add color and texture to countless products. And they are very versatile. This explains their growing popularity with bakers, pastry chefs and confectioners. American Almond offers a wide variety of nut forms that allows creative professionals to enhance their products in so many ways.

We make several forms of the following nuts:

- > Almond
- > Brazil Nut
- > Cashew
- > Hazelnut (Filbert)
- > Peanut
- > Pecan
- > Pistachio
- > Walnut





nutty vocabulary

NATURAL means the papery skin on nuts, such as almonds and hazelnuts, is left on. Choose natural nuts where you want to see flecks of added color in baked goods. Sliced natural almonds, for example, offer visual contrast as a topping on a cake iced with whipped cream or pastel colored icing. A nutritional note—the skins on nuts adds fiber and enhances the nutritional wholesomeness of your product.

BLANCHED simply means that the skin has been removed. Blanched nuts add refinement. Delicate European-style batter and sponge cakes require blanched almonds; the subtle nut flavor is there without the dark color.

ROASTING nuts intensifies their flavors and makes them crisp. A light toasting is all that is needed to bring out a stronger flavor in most nuts. By roasting carefully at a low temperature, the natural sugars in nuts caramelize, causing the color to darken and their flavor to intensify. “Dry Roasted” nuts are roasted with hot air. “Oil Roasted” nuts are deep fried in vegetable or peanut oil.

nutty personality

Nuts come in countless sizes and shapes, adding to their versatility.

WHOLE... Shelled almonds, hazelnuts and other varieties are popular for many uses in their whole forms including as a decorative finish on cookies and cakes.

PIECES... All nuts are available granulated or in irregular sized pieces. They add a rustic appearance to the products that they are used in. Keep in mind that the larger the piece, the more crunch when a product is eaten.

SLICED... Slicing offers nut recognition by the consumer without the cost of a whole nut. Almonds, hazelnuts and peanuts are the most common available. They're the perfect choice for glazed Danish or to finish the sides of an iced cake.

SLIVERED... Because of their thick shape, the almond can be cut into long narrow wedges, called slivers. Slivers are crunchy and they are a great garnish or topping.

GRANULATED... Sometimes called “chopped” or “diced”, nuts in this form are easy to use and provide a uniform appearance and crunchy mouth feel in the products they are used.

NUT FLOURS... Finely milled nuts are called nut flours. Add the striking color of Pistachio Flour, the pronounced flavor of Roasted Hazelnut (Filbert) Flour or the rich mouth feel of Blanched Almond Flour to your favorite formulas.

How do you choose the proper American Almond nut for your product? Do you want visual appeal? Are you finishing an upscale signature product? Do you need to add mouth feel and rich nut taste?

All these and more can be accomplished using nuts from American Almond.

PACKAGING >

Available in poly-lined cartons of 5 lb., 10 lb. and 25 lb. Some are available in #10 cans.

STORAGE > Store in a cool, dry and odor free area away from direct sunlight. Refrigerated conditions are ideal.

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 Almond, Kernel and Macaroon Paste
- › All About Crunch Toppings
- › All About Marzipan
- › All About Nut Butters and Nut Pastes



American Almond Products Company, Inc.
103 Walworth Street
Brooklyn | NY 11205
800.825.6663 | f 718.935.1505
americanalmond.com
info@americanalmond.com