

**ALL ABOUT**  
SERIES  
**CRUNCH TOPPINGS + INCLUSIONS**



AMERICAN ALMOND CRUNCH TOPPINGS AND INCLUSIONS ADD FLAVOR, COLOR, EYE APPEAL AND TEXTURE TO A VARIETY OF CAKES, DOUGHNUTS, PASTRIES, CREAMS, COOKIES, CANDIES AND CHOCOLATE. THE POSSIBILITIES ARE ENDLESS.



BEHIND EVERY  
GREAT BAKER™

# ALL ABOUT SERIES

## CRUNCH TOPPINGS + INCLUSIONS



Crunch toppings + inclusions add flavor, color and texture to cakes, cookies, doughnuts, creams and candies. Texture is retained when blended into frozen desserts or sprinkled onto low-moisture toppings and fillings.

**COCONUT CRUNCH** American Almond's toasted coconut crunch is widely used in the doughnut industry. Glazed cake doughnuts topped with this crunch are a favorite in almost every retail bakery and doughnut shop. They're also a crunchy, colorful finish to the sides of iced cakes, frozen desserts, cheese cakes and chocolate – dipped spritz cookies.

**BRITTLE CRUNCH** are confectionery toppings that combine the taste, color and texture of nuts with a lightly caramelized sugar coating. Their delicate size adds visual appeal and lends a nutty flavor and sweetness to any dessert. Use them to add crunch to mousse, texture to a chocolate truffle or to finish a whipped cream torte.

**CRUNCHIES** are light, flavorful and crisp cookie pieces that make an ideal coating on frosted cakes, tarts and chocolate-coated novelties. Use them to create a delicious, crusty coating on bundt cakes and brownies.



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