

# ALL ABOUT SERIES NUTMEATS + NUT FLOURS



NUT PRODUCTS ARE UPSCALE, INDULGENT AND VISUALLY APPEALING. THEY ARE VERSATILE, ADDING COLOR AND TEXTURE TO COUNTLESS BAKERY AND CONFECTIONERY PRODUCTS. AMERICAN ALMOND OFFERS A WIDE VARIETY OF TREE NUT PRODUCTS TO ENHANCE AND ELEVATE A RANGE OF PRODUCTS.



BEHIND EVERY  
GREAT BAKER™

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How do you choose the proper American Almond ingredient for your new innovation? Do you want visual appeal? Are you finishing an upscale signature product? Do you need to add mouthfeel and a pronounced nut taste? All these and more can be accomplished using nuts from American Almond. Here are some nutty vocabulary words that will help you understand how nut flours and nutmeats are described.

**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 color in baked goods. Sliced natural almonds, for example, offer visual contrast when sprinkled on a cake iced with whipped cream or pastel colored icing. A nutritional note—the skin on nuts adds fiber and enhances the nutritional wholesomeness of your product.

**BLANCHED** 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. For example, French macarons get their distinctive texture and color from blanched almond flour.

**ROASTING** nuts intensifies flavors and makes them crisp. By roasting carefully at a low temperature, the natural sugars in nuts caramelize, causing the color to darken and their flavor to intensify.

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

**WHOLE** Shelled almonds, hazelnuts and other varieties are popular for many uses in whole form including decorative finishes on cookies and cakes.

**PIECES** All nuts are available granulated or in irregularly sized pieces. They add a rustic appearance to the products in which they are used.

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

**GRANULATED** Sometimes called "chopped" or "diced", nuts in this form are easy to use and provide a uniform appearance and crunchy mouthfeel in the products in which they are used.

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



Barry Callebaut USA LLC  
800-8ALMOND | [info@americanalmond.com](mailto:info@americanalmond.com)



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