

## Almond and nut preparations

These represent part of the everyday needs of bakers, confectioners, and sweets manufacturers. They are used for sprinkling, decorating, and in fillings for sweets, pastries, etc.

### Storage:

cool at max. 18°C, dark, dry  
relative air humidity: max. 60 %

### MP Almond preparations

made from blanched sweet almonds in various forms:



- a) Almonds, fine large flakes
- b) Almonds, chopped "medium"
- c) Almonds, whole
- d) Almonds halves for topping
- e) Chipped (slivered) almonds, nice long chips
- f) Almond grits



## HP Hazelnut preparations

made from blanched hazelnuts:

- a) Hazelnuts, fine large flakes
- b) Hazelnuts, chopped "medium"
- c) Hazelnuts, whole
- d) Hazelnut grits



## ME Almond substitute made of blanched peanuts

Almond substitute made of blanched peanuts, fine flakes made from peanuts of a specially mild type.

Preparations of almonds and hazelnuts, other than flakes, are also available **roasted to various degrees**. Previous agreement on the precise degree of roasting and on minimum purchase quantities is required, however.