

Bitter organic apricot kernels only for processors

Light brown to brown, bitter apricot kernels. To obtain the intensely bitter kernels, the stones of the wild apricots are broken open, the kernels are removed and cleaned. IMPORTANT: Not suitable for raw consumption. Keep out of reach of children. For further processing only. Bitter apricot kernels can be used to produce liqueurs, persipan, flavours and oils, among other things. They are also suitable for flavouring well-baked baked goods in very small quantities. You can also find [sweet organic apricot kernels](#) for processors in our shop.

[Zum Produkt](#)

Nährwerte

Unzubereitet pro 100 g

Calorific value kj	2559 kj
Calorific value kcal	612 kcal
Fat	50.7 g
Of which saturated fatty acids	4.3 g
Carbohydrates	13.4 g
Of which sugar	0.3 g
Fibers	0.8 g
Protein	25 g
Salt	0.01 g

Allergene

Gluten-containing cereal	Nein
Chicken egg	Nein
Peanuts	Nein
Milk	Nein
Celery	Nein
Sesame seeds	Nein
Lupines	Nein
Crustaceans	Nein
Fish	Nein
Soy	Nein
Nuts	Nein

Mustard	Nein
Sulfur dioxide and sulphite	Nein
Molluscs	Nein
Cashews	Nein
Spelt	Nein
Barley	Nein
Oat	Nein
Hybrid Strains	Nein
Kamut	Nein
Macadamia	Nein
Almonds	Nein
Brazil Nuts	Nein
Pecans	Nein
Pistachios	Nein
Rye	Nein
Hazelnuts	Nein
Sesame	Nein
Walnuts	Nein
Wheat	Nein