

Almond flour organic 1kg (ground almonds)

Designation: ground almonds

Description: We only use European kernels for our fine ground almonds! And why is that? They taste much nuttier and more aromatic than almond kernels from overseas. To improve flavour, the almond kernels are first blanched after being cracked. This removes the brown skin that surrounds the kernel. They are then ground into a fine-grained, white to ivory-coloured flour. Almonds are high in fibre and are a source of protein. This makes them ideal for baking, cooking and desserts.

Preparation: Delicious in cooking, baking and desserts. Be surprised and replace some of the flour in your recipes with ground almonds. A plus in taste and nutrition.

Ingridients: almonds blanched*

* from controlled organic cultivation

Raw food: No
Fairtrade: No
Gluten-free: No
Vegan: Yes
Superfood: No
Naturally gluten-free: No
Plastic-free: No
Organic: Yes
Value Pack: Yes

ECO Control Point: DE-ÖKO-003

[Zum Produkt](#)

Nährwerte

Unzubereitet pro 100 g

Calorific value kj	2565 kj
Calorific value kcal	613 kcal
Fat	52.5 g
Of which saturated fatty acids	4 g
Carbohydrates	8.8 g
Of which sugar	4.6 g
Fibers	9.9 g
Protein	21.4 g
Salt	0.048 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	Ja
Nuts	Nein
Nuts	Ja
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	Ja
Almonds	Nein
Almonds	Ja
Brazil Nuts	Nein
Pecans	Nein
Pistachios	Nein
Rye	Nein

Hazelnuts	Nein
Sesame	Nein
Walnuts	Nein
Wheat	Nein