



forms

California Almonds are an exceptionally versatile, value-adding ingredient. Available in more forms than any other nut, almonds are easy to work with from a formulation perspective. California Almonds also complement a wide array of food flavors and applications, including confectionery, bakery, dairy, prepared foods, and snacks. Because they are available in whole, sliced, slivered, chopped, diced, or ground forms, with either the skin still on (natural) or removed (blanched), the application opportunities are unlimited. The selection of a particular almond form can vary the appearance, texture, flavor, and application potential of the finished product.

FLAVOR / TASTE

California Almonds blend well with other ingredients. Their subtle flavor is strong enough to provide a buttery, nutty taste, yet light enough to lend gourmet richness without overpowering. Blanched almonds provide a slightly milder taste than natural almonds, while roasted almonds have greater flavor intensity.

TEXTURE / CRUNCH

California Almonds have a hearty, crunchy texture that is retained across a wide range of applications. Entrées, sweets, fruits, and creamy dairy products all benefit from the added satisfying crunch of almonds. Some almond forms can also be used to thicken sauces or as a coating for meat and seafood.

AESTHETIC APPEAL

Whether sprinkled as a topping or delicately positioned as a decorative garnish, almonds provide an attractive color contrast with other ingredients. Natural almonds and darker roasted almonds create a beautiful color accent against lighter backgrounds. Blanched almonds contrast wonderfully against colorful foods like chocolates, fruits, and vegetables.

CONSUMER POPULARITY

California Almonds have broad consumer popularity around the world. Foods that contain almonds, like chocolate and baked goods, are perceived as more upscale in addition to being delicious. Adding almonds also enhances the nutritional profile of foods, offering marketing advantages for today's increasingly health-conscious consumers.



MAJOR CALIFORNIA ALMOND FORMS

whole, natural or blanched

COMMON SPECIFICATIONS

USDA grades for natural almonds; processor or customer specifications for blanched almonds

TYPICAL APPLICATIONS

Natural, roasted, or flavored snacks
Embedded or enrobed in chocolate
Ingredients for confectionery, energy bars, bakery
Inputs for processing



sliced, natural or blanched

COMMON SPECIFICATIONS

THICKNESS

Thick: 1.5–1.8 mm Thin: 0.7–1.0 mm
Regular: 1.1–1.4 mm Extra Thin: 0.5–0.7 mm

TYPICAL APPLICATIONS

Topping for salads
Ingredient for cereal
Coating for savory dishes
Garnishing for baked goods, desserts



slivered, blanched

COMMON SPECIFICATIONS

THICKNESS

Regular: 4.0–6.0 mm Halves: Split cut
Medium: 3.0–5.0 mm

TYPICAL APPLICATIONS

Roasted or flavored snacks
Ingredient for baked goods, cereal
Texture for confectionery
Topping for prepared foods, salads



diced, natural or blanched

COMMON SPECIFICATIONS

Large: 28/1828/64" & 18/64" (11.1 & 7.1 mm)

Medium: 22/822/64" & 8/64" (8.7 & 3.2 mm)

Small: 12/812/64" & 8/64" (4.8 & 3.2 mm)

Fine: 8/08/64" (3.2 mm)



TYPICAL APPLICATIONS

Topping for dairy items, baked goods

Coating for ice cream bars

Filling for bakery or confectionery

Crust for meats, seafood

meal or flour, natural or blanched

COMMON SPECIFICATIONS

Coarse Ground

Fine Ground

(Grinders and screens determine particle size)

TYPICAL APPLICATIONS

Sauce thickener

Ingredient and filling for confectionery

Flavor enhancer in bakery

Coating for fried foods



paste + butter, natural or blanched

TYPICAL APPLICATIONS

Alternative to other nut butters

Filling for chocolate, cereal bars, confectionery, bakery



oil

COMMON SPECIFICATIONS

Cold pressed, light and pale amber color

TYPICAL APPLICATIONS

Cooking oil

Non-food

(e.g., cosmetics, moisturizer)



snacking



prepared foods

