



Donna Francesca[®]
ITALIAN FLAVOURS



*Pasta
di mandorle*
100% ALMOND
PASTE



INGREDIENTS Filippo Cea ALMONDS (100%).

PHYSICAL-CHEMICAL CHARACTERISTICS

COLOR Ivory.

DENSITY Creamy



NOTE emulsifiers free. the cream may be subject to separation of the oily component which does not affect its quality in any way.

METHODS OF STORAGE Store at a temperature between 18 °C and 24 ° C.
Do not store in the refrigerator. Keep away from heat sources.

SHELF-LIFE 12 months

TASTING NOTES The delicate and harmonious taste is due to the delicacy of the almond oils, enhanced by its roasting that gives hints of coffee, barley and dried fruit.

USE

SAVORY PAIRINGS The use of almond paste is versatile and can be used both for savory dishes, such as the preparation of pesto and hummus of legumes, as well as for desserts such as royal almonds pasta and artisanal ice cream. Excellent use in bread-making and in the preparation of bakery products (pizza and focaccia).

SWEET PAIRINGS In combination with dried tomatoes, oil or yogurt, it is the basis for the preparation of sauces for dressing salads, meats and fish.

SIZE 230g - 3kg

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DICHIARAZIONE NUTRIZIONALE
VALORI MEDI PER 100 g
NUTRITIONAL DECLARATION
AVERAGE VALUES FOR 100 g

Energia / Energy	2523 KJ 603 Kcal
Grassi / Fats	54 g
di cui acidi grassi saturi / of which saturated fatty acids	4,2 g
Carboidrati / Carbohydrates	25,8 g
di cui zuccheri / of which sugars /	3,7 g
Fibre / Dietary fiber	12 g
Proteine / Protein	22 g
Sale / Salt	0,02 g