

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 %

Products

MP ALMOND PREPERATIONS

Made from blanched sweet almonds
in various forms:

MP1: Almonds, whole

MP2: Almonds, halves for topping

MPSPL: Chipped (slivered) almonds, nice long chips

MPSCH: Almonds, fine large flakes

MPHM: Almonds, chopped "medium"

MPGR: Almond grits

HP HAZELNUT PREPARATIONS

Made from blanched hazelnuts
in various forms:

HP1: Hazelnuts, whole

HPHM: Hazelnuts, chopped "medium"

HPSCH: Hazelnuts, fine large flakes

HPGR: Hazelnut grits