

Buchanans Whole Blanched Almonds - Information

Ground Almonds. Ivory powder appearance with characteristic flavour of almonds with no taints or odours with a powdery texture.

Our Product Code: 031005
Suppliers Product Code:
Information Last Updated: 02/04/2025
Date Produced: 14/08/2025



Allergy Information

Key: **Contains** **May Contain**



Sesame



Gluten



Crustaceans



Eggs



Lupin



Nuts



Milk



Celery



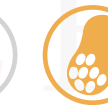
Sulphur Dioxide



Soya



Cereal



Peanuts



Fish



Molluscs



Mustard

Nutritional Information

Serving Unit:	100g or 100ml
Energy (kcal)	554.00
Energy (kJ)	2292.00
Protein (g)	21.20
Carb (g)	5.30
Of Which Sugars (g)	4.50
Fat (g)	49.90
Of Which Saturates (g)	3.80
Fibre (g)	12.50
Salt (g)	0.00

Dietary Information

Key: **Suitable for**



Kosher



Vegetarian



Halal



Vegan

Please Note: This information has been supplied by manufacturers and other third parties to Yare Food Services. Whilst we take steps to ensure the information is correct and regularly updated, we give no warranty and no guarantee to the accuracy of this information. Product information and ingredients may change; please always read product labels carefully in addition to this document for accuracy. Please also consider changes to ingredients when products have been substituted.

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Ingredients

ALMONDS

Handling Information

Directions for Use

Remove packaging before use

Storage Instructions

Cool and dry conditions, max ambient temp of 15°C, with a relative humidity of 40%.

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