

DESSERTS

ALL ABOUT SERIES PREMIUM NUT PASTES



There are many ways to use nut pastes in modern and traditional baking and confectionery. Use them in any recipe where a pronounced sweet nut taste is desired.

ALMOND PASTE is characterized as having a sweet and balanced almond flavor. American Almond brand Almond Paste is prepared from select grades of almonds grown in California. After blanching, the almonds are ground and then cooked with pure granulated cane sugar to a smooth paste.

KERNEL PASTE is made from apricot kernels. Inside the pit of an apricot is a "kernel" that has a distinctive almond-like flavor. Benzaldehyde is the naturally-occurring flavor component that we all identify as "almond," and apricot kernels contain a lot of it. The apricot pits are shelled to yield their kernels. American Almond blanches the kernels to remove their skins, grind them and then cook them with pure cane sugar to complete the process. The finished product has a slightly stronger bitter almond flavor.

MACAROON PASTE is simply a blend of almonds and apricot kernels prepared in precisely the same way as the other pastes. The flavor profile is between the two; a somewhat smooth almond flavor with just a hint of the bitter almond notes. It is widely used in many innovative and traditional bakery products. Our No-Sugar-Added Macaroon Paste retains all the

flavor of the original but is formulated especially for use in sugar-free recipes.

PRALINE PASTE is one of our most popular products. Praline Paste is made from dry-roasted hazelnuts that are ground and blended with sugar to make a smooth, sweet paste just right for flavoring buttercream icings, puddings, ice creams and velvety fudges.

PISTACHIO PASTE is the secret ingredient in European-style butter cookies, ice creams, Spumoni and other easy-to-make confections. We lightly toast pistachios then grind and blend them with sugar and flavorings. Some oil is added to make the paste smooth and creamy.

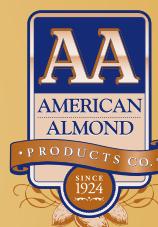
MARZIPAN is a sweet confection made from 40% ground blanched almonds and sugar to make a soft, pliable paste. It can be tinted and rolled to cover cakes and pastries, sculpted into shapes or coated in chocolate to make a candy center.

WHY ARE NUT PASTES USED?

Using them in a formula helps baked goods retain moisture. Also, when the nutmeats are ground, some of their natural oils are released adding richness and creaminess to products. Most importantly, using these pastes rather than a flavoring in a formula ensures a true almond flavor.



Barry Callebaut USA LLC
800-8ALMOND | info@americanalmond.com



BEHIND EVERY
GREAT BAKER™

COAST TO COAST FOOD BROKERS



CBI#	DESCRIPTION	PK/SZ
2092	CHOCOLATE CALLETS DARK SEMI SWEET	2/22#
2105	CHOCOLATE CHIP SEMI SWEET 10CT	1/30#
2175	CHOCOLATE SLAB SEMI SWEET	5/11#
2180	CHOCOLATE WHITE BLOCK	5/11#
2200	CHOCOLATE CHIP BITTERSWEET CALLETS	2/22#
107053	CHOCOLATE WHITE DISKS CALLETS	2/22#
129595	CHOCOLATE COATED DARK CRISPEARLS BI	4/8 GRAM
132338	COCOA POWDER 22-24% HIGH FAT	4/4#
177444	CHOCOLATE BAKING CHUNKS SEMI-SWEET	1/30#