

Amoretti Almond Paste

AVAILABLE ALMOND PASTE & MARZIPANS

Item#	Description	Item#	Description
1	Premium Blanched Almond Paste	122	Blanched Almond Paste for Filling
1-V1	Premium Blanched Almond Paste	264	Premium Blanched Filling Almond Paste
1-V7	Premium Blanched Sweetened Almond Paste	16	Premium Natural Almond Paste
1-V8	Blanched Almond Paste Kernel Style	133	Natural Almond Paste for Filling
1-V9	Natural Blanched Sweetened Almond Paste	2	Almond Modeling Marzipan (not bake-proof)
153	European Style Premium Blanched Almond Paste	116	White Modeling Almond Marzipan (not bake-proof)
153-V1	European Style Premium Blanched Almond Paste		

#1 Premium Blanched Almond Paste (preserved)

Highest almond content, lowest sugar, versatile in all applications. Stock item.

#122 Blanched Almond Filling Paste (preserved)

Ideal for filling applications such as bear claws and danishes. Made to order.

#1-V1 Premium Blanched Almond Paste (natural flavor, no preservatives)

Identical recipe as #1 but with natural flavor and No preservatives. Made to order.

#264 Premium Blanched Almond Filling Paste (natural flavor, no preservatives, shelf-stable)

Spreadable and depositable filling almond paste, natural and no preservatives. Made to order.

#1-V7 Premium Blanched Sweetened Almond Paste (preserved)

2% sweeter than our #1 Premium Blanched Almond Paste. Made to order.

#16 Premium Natural Almond Paste (preserved)

Identical to our #1 Premium Blanched Almond Paste using "skin on" almonds. Made to order.

#1-V8 Blanched Almond Paste Kernel Style (preserved)

Kernel style almond paste using almonds instead of apricot kernels. Made to order.

#133 Natural Almond Paste for Filling (preserved)

Ideal for filling applications such as bear claws and danishes. Made to order.

#1-V9 Premium Blanched Sweetened Almond Paste (natural flavor, no preservatives)

Identical to our #1-V7, just using natural flavor and no preservatives. Made to order.

#2 Almond Modeling Marzipan (not bake-proof, preserved)

Ideal for figurines and edible marzipan fruits, highest almond content and lowest sugar. To color use an airbrush only. Made to order.

#153 European Style Premium Blanched Almond Paste (natural flavor, preserved)

Identical to our #1 Premium Blanched Almond Paste with a milder flavor profile. Stock item.

#116 White Modeling Almond Marzipan (not bake-proof, no preservatives)

Ideal for cakes, sheeting or rolling. Extremely flexible and easy to work with and does not dry out easily. Beautiful ivory shade that whitens once exposed to light. Made to order.

#153-V1 European Style Premium Blanched Almond Paste (natural flavor, no preservatives)

Identical to our #1 Premium Blanched Almond Paste with a milder flavor profile. Stock item.



CASE & PALLET SPECIFICATIONS

Item Size	Item Dimensions	Case Pack	Case Weight	Case Dimensions (LxWxH)	Case Cube (ft³)	Pallet Pattern	Pallet Cube (ft³)	Pallet Weight	Pallet Height
2.2 lb Jar	3.625" x 6.5"	12	28.5 lbs	16.5" x 12.75" x 8.25"	1.012	8 x 6 = 140 cases	60	1,460 lbs	54"
10 lb Tub	7.5" x 7.5"	4	44 lbs	17" x 17" x 9"	1.51	4 x 5 = 20 cases	58	950 lbs	52"
33.5 lb Box	12" x 21" x 12"	1	35 lbs	12" x 21" x 12"	.55	9 x 7 = 63 cases	58	2,265 lbs	52"
50 lb Box	12" x 21" x 12"	1	52 lbs	12" x 21" x 12"	1.75	9 x 5 = 45 cases	73	1,360 lbs	66"