



# Nut flours

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Fresh thinking for tastier and healthier  
bakery formulations





**Global almond flour market**  
expected to generate

**\$2.7B**

in revenue by 2029.

## Rethinking opportunity with nut flours

Neutral in taste and packed full of nutrients, nut flours are the perfect alternative to traditional, wheat-based grain flours for consumers looking for healthier ingredients. And they're gaining popularity – the global almond flour market is expected to generate USD 2.7 billion in revenue by 2029.<sup>1</sup>

Whether you're making paleo, keto, grain-free or gluten-free products, or reformulating for improved taste and texture, nut flours are delicious, sustainable and versatile.

1. Future Market Insights, Almond Flour Market: 2019 Analysis and Review of Almond Flour Market by Form – Blanched and Natural for 2019 – 2028, [Report], 2020.





# A nut flour to cater for all tastes

Discover our broad range of nut flours



Walnut flour



Hazelnut flour



Pistachio flour



Macadamia flour

# Almond flour

## A blank canvas for innovation

Made from pure almond nuts, sustainably grown in the US and Australia, our almond flour is ground and sieved for the perfect particle size. Almond flour can add moisture to baked goods from children’s cupcakes to premium goods, like Parisian macarons, and is perfect for making your gluten-free innovations a reality.

**Natural almond meal** has red/brown flecks, due to the skin of the almonds. This coloring provides a more natural, artisanal look to baked goods with a homemade, rustic feel.

**Blanched, superfine almond flour** contains almonds with their skin removed before grinding. This makes the flour lighter in color, with a fine, smooth and fluffy texture. Perfect for pastries!

Nutritional Information (Value per 100g)		
	Almond - Natural Meal, Fine	Almond - Blanched, Super-Fine Flour
Calories	600.0Kcal	590.0 Kcal
Total fat	49.9g	54.0g
Saturated fat	3.8g	4.0g
Trans fat	0.0g	0.0g
Cholesterol	0.0g	0.0mg
Sodium	3.0g	3.0mg
Total carbohydrate	28.6g	16.8g
Dietary fiber	12.5g	10.6g
Total sugars	4.4g	4.6g
Added sugars	0.0g	0.0g
Protein	21.2g	21.0g
Vitamin D	0.0mcg	0.0mcg
Calcium	221.0mg	206.0mg
Iron	4.2mg	3.2mg
Potassium	746.0mg	686.0mg



### Key functionalities

- Fiber content allows for improved moisture retention
- Clean taste and smooth mouthfeel
- Improved nutritional profile
- Good solubility versus soy or dairy-based protein flours
- Organic options available



### Nutrition & formulation highlights

- Good source of dietary fiber, calcium, iron, and potassium
- Good source of plant-based protein at 35-40%
- Naturally gluten-free, Non-GMO, Kosher, Halal







Cut fat content  
by **60%** and  
calories by **25%**

## Cashew flour

### Perfect for nutty, protein-packed baked goods

Cashew flour is growing in popularity, offering a nuttier tasting, nutritious, grain-free option to replace wheat-based flours. Our cashew flour is made from high-quality and nutritionally balanced cashews which are ground and sieved to perfection, ready to make your baking or cooking ideas real – the fine texture is ideal for premium pastries and desserts.



#### Nutrition & formulation highlights

- Good source of iron, dietary fiber, and potassium
- Good source of plant-based protein at 30%
- Naturally gluten-free, Non-GMO, Kosher, Halal



#### Key functionalities

- Subtle, nutty taste
- Fiber content allows for increased moisture retention
- Improved nutritional profile
- Improved nutritional profile for the finished product

Nutritional Information (Value per 100g)	
	<i>Cashew - Dry Roasted Meal</i>
Calories	570 Kcal
Total fat	46.0g
<i>Saturated fat</i>	9.0g
<i>Trans fat</i>	0.0g
Cholesterol	0.0g
Sodium	16.0g
Total carbohydrate	32.7g
<i>Dietary fiber</i>	3.0g
<i>Total sugars</i>	5.0g
<i>Added sugars</i>	0.0g
Protein	15.0g
Vitamin D	0.0mcg
Calcium	45.0mg
Iron	6.0mg
Potassium	565.0mg



# Innovation & solutions

## Unleashing new sensory experiences

Through our global team of chefs and ingredients experts, **ofi** is continuously innovating to offer our customers fresh ideas, ingredients and solutions that unleash more...

More flavor, texture, nutrition. With 14 innovation centers across the world and three hubs acting as **ofi**'s innovation engines – including a global network of customer solution centers plus ingredient excellence and expertise centers. **ofi** is ready to co-create the products consumers crave.



**15 innovation centers**  
around the globe

## A recipe for collaboration

### Co-creating natural, nutritious & delicious ingredients

Our nut protein flours, powders, butters, pastes and oils are part of **ofi**'s complementary portfolio of cocoa, coffee, dairy and spices ingredients. Together, we can create naturally healthy and delicious products to delight your consumers.

### The inspiration corner



**Protein Shakes**



**Nut Thins**



**Dairy Alternatives**



**Vegan Chocolate**



**Snack Bars**

# Setting the standard for your sustainability journey

## A positive impact on the planet

Partnering with **ofi** nuts means making an active contribution to the resilience of the nuts supply chain.

We work closely with smallholder farmers in our sourcing regions to make sure they have access to health, nutrition, education, and economic opportunities that help them plan their own future.

We're actively involved in projects to improve soil, pest and water management, as well as monitor the impact of nuts production on the ecosystem.

To help tackle these issues, we created **AtSource**, ofi's revolutionary sustainability insights platform for agricultural supply chains.

Purposefully designed to demonstrate social and environmental impact at scale, AtSource drives change for farmers, communities and ecosystems.

**AtSource** 



# Why ofi?

**We deliver exceptional quality, customizable solutions and supply chain excellence.**

We offer you decades of technical know-how in creating inspirational products that meet the moment.

Our vertically integrated supply chain enables us to offer sustainable solutions for everyone.

We grow and source responsibly and give back to the communities where we operate.

We offer complete quality – all our processing facilities are HACCP and BRC accredited.

**Are you facing a specific challenge?  
Do you have a new idea? Let's talk.**

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