

FORMULATING DAIRY ALTERNATIVES WITH ALMOND BUTTER



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What is almond butter?

Don't let the word "butter" mislead you – almond butter is made by grinding roasted almonds with or without their skin into a fine, creamy, and smooth paste. It is similar in texture and use to traditional nut spreads.

The Advantage:

- ✓ Light cream color
- ✓ Clean flavor with light, subtle nutty note
- ✓ Minimally processed
- ✓ Plant-based
- ✓ Fiber rich

Macro nutrients in blanched lightly roasted almond butter	Average amount per 100g
Protein	21g
Fat	53g
Unsaturated fat	46g
Saturated fat	4g
Carbohydrate	19g
Fiber (total dietary)	10g

Why Blue Diamond?

Our almonds come from ~3,000 Blue Diamond Grower members with orchards averaging 100 acres. From seed to shelf, we're positioned to deliver reliable supply and consistently high-quality ingredients, with almond expertise and stewardship practices to help your products stand out.

As a co-operative, we have one of the largest almond agriculture stewardship programs in the world. We are also home to the world's only Almond Innovation Center®, which excels in alternative dairy formulating, including everything from analytical testing to functional and sensory performance applications.

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Hungry for more info?

Learn more about Blue Diamond Growers' stewardship program using the QR code.



DAIRY ALTERNATIVE FORMULATIONS USING ALMOND BUTTER

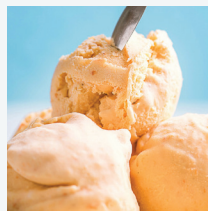


Consumer demand for dairy alternatives continues to rise as more people adopt plant-based, vegan, and flexitarian lifestyles. Shoppers seek beverages, yogurt, cheeses, spreads, sauces, and frozen desserts that align with their dietary choices without sacrificing taste, texture, or overall sensory quality. Because taste and texture remain top priorities, dairy alternative formulations must replicate the richness, creaminess, and consistency of traditional dairy.

POTENTIAL NON-DAIRY APPLICATIONS



Yogurt



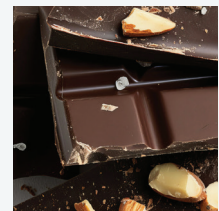
Frozen dessert



Cream cheese



Nutritional beverages



Chocolate & confectionery

However, many current plant-based bases introduce challenges, including off-flavors, undesirable textures, and muted or inconsistent colors. These issues can limit a brand's ability to deliver the premium sensory experience consumers expect.

Almond butter is a simple, plant-based ingredient that delivers exceptional functionality across a broad range of dairy alternative applications. Its naturally creamy, full-bodied texture helps provide the smoothness and creaminess desired in dairy alternatives, while its clean flavor profile with subtle nuttiness allows the intended taste of the final product to shine. Its natural cream color also enhances the visual appeal of finished products.

Beyond the sensory advantages, the proteins in almond butter can act as an emulsifier. These proteins help stabilize and evenly disperse fats, water, and are key for achieving smoothness, consistency, and structural integrity in some dairy alternative products. Whether used in beverages, cultured items, spreads, or frozen applications, almond butter improves stability, texture, and overall consumer satisfaction.

As the dairy alternative market expands, product developers can elevate formulations with ingredients that support performance and a better-for-you profile. Almond butter stands out as a versatile, nutrient-dense solution that supports clean-label goals while delivering best-in-class sensory quality.



FUNCTIONAL BENEFITS OF ALMOND BUTTER



When formulating for health-conscious consumers, almond butter offers an opportunity to add a functional, clean-tasting protein, insoluble fiber, and essential vitamins and minerals for all ages. Other benefits include:

Color:

We provide a range of almond butters with varying cream colors to support the development of products that meet consumers' visual expectations.

Texture:

Almond butter contributes to the smooth texture and creaminess desired in dairy alternatives.

Flavor:

Almond butter delivers a clean flavor profile with subtle nuttiness and minimal aftertaste, making it highly versatile across a wide range of flavor applications.

Nutrition:

Almond butter offers a rich combination of protein, fiber, unsaturated fats, vitamins, and minerals that can improve the nutritional quality of dairy alternatives.

Product Name	Description	Available Packaging
Blanched Almond Butter	Lighter cream color and nutty flavor compared to natural almond butter produced with skins	45 lb Pail 500 lb Drum 2,200 lb IBC
Blanched Lightly Roasted Almond Butter	Lightest cream color and nutty flavor within our portfolio	

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