

ALMOND BUTTER INGREDIENTS



**BLUE
DIAMOND**
ALMONDS

WHY ALMOND BUTTER?

Fueled by today's demands for food products with recognizable ingredients on the labels, almond butter gives food and beverage manufacturers the power to enhance the appeal of their finished product. Packed with nutritional benefits and functional properties, almond butter is a versatile ingredient that helps you create an array of better-for-you products.



Almond butter helps meet consumer demands for nutrition and taste:

- ✓ 21% protein and approximately 10% fiber (per 100g)
- ✓ Vitamin E, magnesium, and heart healthy unsaturated fats
- ✓ Plant-based
- ✓ Naturally creamy and full-bodied texture
- ✓ Minimally processed
- ✓ No additives or preservatives
- ✓ Clean-label friendly
- ✓ Range of roast levels for varying nutty notes

With formulation benefits:

- ✓ Emulsifying capacity and binding properties
- ✓ Easy blending with other ingredients
- ✓ Compatibility with a range of flavor profiles
- ✓ Dark brown to light cream color options

UNMATCHED QUALITY, FROM SEED TO SHELF

Our roughly 3,000 grower-owners enable reliable supply for food and beverage manufacturers and year-round access to the largest quantities of almond ingredients.

By working with Blue Diamond, you can leverage more than a century of almond industry knowledge to address your unique challenge — whether it's taste, labeling, product form, or cost-effective formulations.

Our extensive regulatory knowledge, quality control efforts, and industry-leading safety processes help ensure you receive high-quality products every time. For example, all Blue Diamond manufacturing sites are certified by the Safe Quality Food (SQF) Program.



Applied almond expertise can bring your ideas to life

Our Almond Innovation Center® is home to technical resources that bring the benefits of almond butter to life, including analytical, functional, and sensory performance testing.

Pairing our applied almond expertise with your development team can deliver nutritious and desirable products across a range of applications.

Growing with Care

As a co-operative, we have one of the largest almond agriculture stewardship programs in the world. That means collaboration opportunities to support your sustainability goals and differentiate your brand in the market.

Many of our growers participate in Pollinator Partnership's Bee Friendly Farming program. They use best practices to support pollinator health, and these benefits can be applied to the almond butter you purchase on a mass balance basis.



ALMOND BUTTER OFFERING

Looking for a specific flavor, color, or coarseness level? Our almond expertise and processing capabilities can help develop just what you're looking for.



Product Name	Description	Potential Uses
Natural Almond Butter	Almond skins are kept intact during processing to deliver the darker color and stronger nutty flavor compared to others in the portfolio	• Confections • Cold-formed snack bars • Baked goods, including soft baked bars and cookies
Blanched Almond Butter	Lighter cream color and nutty flavor compared to natural almond butter	• Confections • Baked goods • Dairy alternatives, including nutritional beverages and liquid coffee creamers
Blanched Lightly Roasted Almond Butter	Lightest cream color and nutty flavor within our portfolio	• Dairy alternatives, including nutritional beverages, liquid coffee creamers, yogurt, cream cheese, and frozen desserts

All products available in 45 lb Pail, 500 lb Drum, and 2,200 lb IBC packaging



CONNECT WITH US

Request a sample, explore which product is best for your application, or troubleshoot formulation challenges

Grown in California | bdingredients.com

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