



Unmatched almond quality, from seed to shelf

What originated as a cooperative vision to deliver the highest-quality products through responsible farming practices has blossomed into the world's largest producer of almonds and almond ingredients. Today, our more than 3,000 grower-owners give food and beverage manufacturers a reliable supply and year-round access to the largest quantities of almonds and almond ingredients, for a level of quality and consistency you won't find anywhere else.



Growing relationships that benefit your products

As the leader in almond ingredients, the complete Blue Diamond Global Ingredients experience encompasses more than high-quality almond products.

Our team of experts continually works to earn your trust through partnerships designed to address your unique challenges. Whether it's taste, labeling, product form or cost-effective pricing, you're able to leverage more than a century of almond industry knowledge to create the products or applications that consumers want to see in the market.

And our extensive regulatory knowledge, quality control efforts and industry-leading safety processes ensure that you're getting the safest, cleanest, freshest almond products available.

- We adhere to strict HACCP guidelines and FDA regulations.
- We have the internal capacity to pasteurize more almonds than any other handler.
- Our Quality Assurance Laboratory is certified by the USDA to analyze aflatoxins in almonds.

Give your applications the almond advantage

Harness the creativity and cutting-edge solutions of the trusted leader in almond ingredients. Reach out to our team to collaborate on your application challenges and request a sample of our ingredients to learn how our unwavering commitment to innovation can open a world of potential for your products.



Grown in California
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Almond opportunities from imagination to realization

We pair our applied almond expertise with your product development team to help you create the applications consumers can't resist. With industry-leading technical resources, Blue Diamond gives you the ingenuity to create the almond applications that make your brand stand out. Answering to today's consumer demands in taste and nutrition, and your own manufacturing challenges, our team provides the long-standing knowledge, innovative processes and collaborative approach to help you deliver more profitable products to market.

NATURE'S POWERHOUSE OF BENEFITS

Packed with healthy fats, protein, insoluble fiber, magnesium, calcium, iron, potassium and antioxidants including vitamin E, almonds are a clean-label, delicious addition to any product. Enhance the sensory experience and boost the nutritional properties of your applications with a wide array of almond forms.

NON-DAIRY

Yogurt • Frozen Dessert • Cream Cheese • Chocolate and Confectionery • Beverages • Creamers

Almond butter and almond protein are clean-label, dairy-free alternatives that mimic the color, taste and creaminess of traditional dairy products. With minimal processing, superior functionality and sustainable production, almond butter and almond protein are great alternatives to dairy proteins without the off-odors and flavors found in other plant-based ingredients. Use them together or individually as plant-based alternatives to dairy proteins.

BETTER-FOR-YOU BAKERY

Cakes • Cookies • Pastries • Croissants • Coatings • Pie Crusts • Breads

Combining partially defatted almond protein flour with traditional wheat flour enhances the nutritional benefits of your baked products with higher protein, insoluble fiber and several essential minerals including calcium, potassium, phosphorus and magnesium. Almond flour's neutral flavor allows other flavors to shine through while helping improve emulsification and moisture retention, for a desirable texture in finished products.

BARs AND CEREALS

Give cereals a boost of healthy fats, protein, insoluble fiber, and essential vitamins and minerals from almonds. Nutrition bars made with almond products are the perfect guilt-free snack and a nutritious way to indulge.

The widest array of almond options on the market

ALMOND FORMS



BLANCHED WHOLE
Available in Large and Medium



INSHELL



BLANCHED SPLIT



WHOLE NATURAL



BLANCHED SLICED
Available in Thick, Standard, Thin and X-Thin



OIL ROASTED WHOLE



BLANCHED SLIVERED
Available in Standard and Thin



DRY ROASTED WHOLE



BLANCHED DICED SMALL



SLICED NATURAL
Available in Thick, Standard, Thin and X-Thin



BLANCHED ALMOND FLOUR



NATURAL OR ROASTED DICED
Available in Large, Medium and Small



ALMOND BUTTER
Available in Honey Almond Butter and Natural Almond Butter



NATURAL ALMOND FLOUR



Where inspiration fuels innovation

Forward thinking is a cornerstone of Blue Diamond's industry leadership, embodied by our state-of-the-art Almond Innovation Center, where we explore new ways to optimize the use of almond ingredients in your applications.

Collaboration is a vital ingredient for successful products. Our research team will work closely with your R&D teams to ensure we're delivering the tailor-made solutions you need. Equipped with cutting-edge, proprietary development tools, this partnership can help your brand lead the way in breakthrough applications.

With access to emerging global consumer trends, we will help you anticipate and take advantage of key insights with solutions to enhance your products' appeal.