Nut-trition, Inc. is a
California corporation
dedicated to producing
functional
food ingredients
from almonds and
other nuts.



Request a sample today!

See how this high potency ingredient compares to whole almonds.

Almond Bran contains:

- Less than half the fat
- Nearly 4 times the dietary fiber
- More than 13 times the antioxidant capacity
- About 3 times the calcium
- 20 times the amount of stigmasterol

Visit www.Nut-trition.com to request a sample and for more detailed information on this innovative new almond product.

Disclaimer: These statements have not been evaluated by the Food and Drug Administration. Nut-trition, Inc. products are not intended to diagnose, treat, cure or prevent any disease.

ALMOND BRAN

New functional fiber can be used in a wide variety of food and supplement applications.

Almond Bran is 100% almond skins. Because many healthful benefits of the almond are due to substances found in its outer skin, Almond Bran provides many of these healthful benefits — with less than half the fat.

Almond Bran adds insoluble fiber, natural color and a mild nutty flavor to all types of confections, breads, rolls, crackers, cakes, bars and other products. Incorporate almond bran into flaked, puffed or granulated cereals for improved fiber and nutrition. It binds easily with fruit concentrates, nuts, grains and other ingredients; and can be easily formed into a nutlike bit that is useful in reducing both cost and fat calories associated with whole-nut ingredients.

Almond Bran can provide antioxidant, anti-inflammatory, and heart-healthy benefits. It has prebiotic properties and can be added to fiber blends in nutritional supplements, or capsulate it for its numerous antioxidant and anti-inflammatory components.



Almond Bran Production:
Almonds are scalded to loosen
the skins. Almond Bran is
processed with strict controls
for quality using HACCP and
good manufacturing practices
to yield a safe, potent specialty
ingredient.

Product of the USA.

