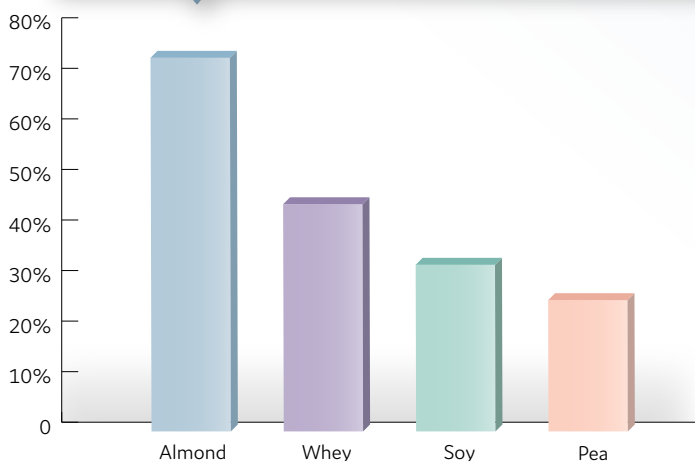


- Made with almonds grown in California’s Central Valley, tended and harvested by Blue Diamond grower-owners.
- Non-GMO, dairy-free, gluten-free, and soy-free.
- Heralded as a superfood by consumers and benefiting from a well-deserved health-halo.

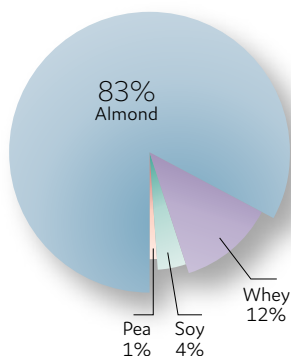
## PROTEIN BARS

Inclusion of Almond Protein drives purchase intent of Protein Bars with 74% of respondents stating they would be very or extremely likely to buy.

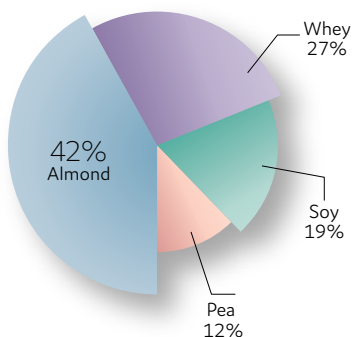


Protein Bar Users Selected Almond Protein as the Best Tasting, Most Nutritious, Highest Quality Protein and their First Choice Protein Type – Significantly More than Whey, Soy, or Pea Protein.\*

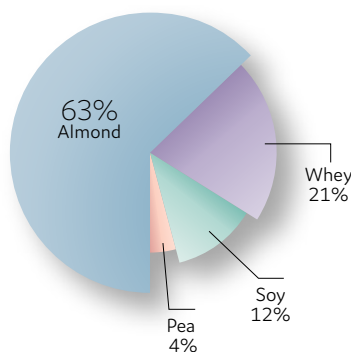
### BEST TASTING PROTEIN TYPE



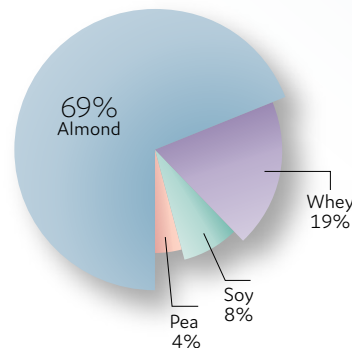
### MOST NUTRITIOUS PROTEIN TYPE



### HIGHEST QUALITY PROTEIN TYPE



### FIRST CHOICE PROTEIN TYPE



\*Brandology (April, 2018)

**Excellent Source\* of:**

Magnesium • Phosphorus • Manganese • Copper • Biotin

**Good Source\* of:**

Protein • Fiber • Potassium • Calcium • Zinc • Iron

**Saturated Fat and Cholesterol Free**

Available in 55lb bags



**Nutrition Facts per 100g**

	<u>Natural</u>	<u>Blanched</u>
<b>Calories (kcal)</b>	418.06	417.90
<b>Kilojoules (kj)</b>	1749.16	1748.49
Calories from Fat (kcal)	102.51	106.02
Calories from SatFat (kcal)	10.17	9.54
<b>Fat (g)</b>	11.39	11.78
Saturated Fat (g)	1.13	1.06
Mono Fat (g)	7.07	7.25
Poly Fat (g)	3.18	2.94
<b>Trans Fatty Acid (g)</b>	0.01	0.02
<b>Cholesterol (mg)</b>	0	0
<b>Protein (g)</b>	40.99	44.36
<b>Carbohydrates (g)</b>	37.22	32.2
<b>Total Dietary Fiber (g)</b>	18.95	14.57
<b>Total Sugars (g)</b>	9.55	9.39
Added Sugar (g)	0	0

**Amino Acid Composition per g/100g**

	<u>Natural</u>	<u>Blanched</u>
Histidine <sup>†</sup>	0.72	0.80
Serine	1.63	1.69
Arginine	4.15	4.48
Glycine	2.37	2.37
Aspartate / Asparagine	4.12	4.37
Glutamate / Glutamine	10.93	11.68
Threonine <sup>†</sup>	1.07	1.15
Alanine	1.51	1.62
Proline	1.59	1.66
Cysteine	0.52	0.51
Lysine <sup>†</sup>	1.24	1.26
Methionine <sup>†</sup>	0.38	0.41
Valine <sup>†</sup>	1.22	1.45
Isoleucine <sup>†</sup>	1.11	1.31
Leucine <sup>†</sup>	2.56	2.81
Phenylalanine <sup>†</sup>	2.05	2.26
Tryptophan <sup>†</sup>	0.43	0.50
Tyrosine	1.09	-

The clean taste of Almond Protein makes for perfect blending with other plant-based proteins and can form complete Amino Acid Profiles for optimal product development.

	<u>Natural</u>	<u>Blanched</u>
PDCAAS	0.46	0.44
True Protein Digestibility Value	90.87	93.78

**Ingredients: Almonds**



\*At 30g serving size.

<sup>†</sup>Indispensable amino acids (IOM, 2005).