

Raw shelled almonds



Product	Raw shelled almonds
Variety	Tuono, Genco
Year of planting	2010
Cultivated surface	9 Ha Organic conduction, between 500 and 700 mt. s.l.m.
Weight of the packet	250 gr.
N° packets for package	60 (15 kg)
Rules on conservation	Store away from heat sources, in a cool, dry, well ventilated place at constant temperature.

The installation is entirely well-watered. The harvest is carried by hand - or by hitting lightly the almond tree's branches with sticks - between August and September. The almonds are husked at once and dried in the sun for three or four days. Afterward, they are placed in storehouses where they are protected from humidity and preserved inside special transpiration sacks until the moment of packaging. The packaging is carried out by appropriate equipment with organic certification, in controlled environments. Origin: Italy - West Sicily (Monreale - Palermo)