

Truly Raw, Unpasteurized, Certified Organic Almonds from Spain.

We import our almonds from Spain. The Spanish almonds are very different from domestically grown American almonds. Morocco is the birthplace of almonds and Spain is right next to Morocco.

The genetics of these original old world almonds are the closest thing available to heirloom almonds. American or California almonds are down bred hybridized versions of these original genetics. The flavor of the almonds between these two different countries is very distinct. California almond are bigger and more bland with a very weak almond flavor. Old world almonds have a much stronger almond extract flavor. Some of the almonds, like maybe one out of a hundred, will have a bitter flavor. This is totally natural and our suppliers have assured us that these ones have a higher antioxidant and nutritional value.

People are also under the assumption that all foods that are imported into the US must be irradiated or pasteurized. This is simply not true. The only reason that customs will irradiate organic food is if there is something to suggest the need for it ie: pathogen, mold, bug infestation, etc. Then, customs will contact us because we are responsible to pay for the irradiation, under which case we will deny the shipment and the eat the cost. That is why we are very strict with our suppliers in making sure that they send us the highest quality product possible.



These almonds are also all certified organic by the USDA and MOFGA.

