

Spanish Almond



MARCONA

Almond kernels
Natural or Blanched

Intended for consumption as
snack, and as ingredient in
nougat, chocolate and ice cream.

Unselected, S/16,
14/16, 12/14

VALENCIAS

Almond kernels
Natural or Blanched

Intended for roadsters
direct consumption and
export markets.

S/16, 14/16,
12/14, B/12



FERRAGNES

Almond kernels
Natural or Blanched

Intended for clients
who demand high
quality product and
sweetness guarantee.

Unselected, S/16,
14/16, 12/14, B/12

DESMAYO LARQUETA

Almond kernels
Natural or Blanched

Intended for roasting
or sugar coating.

S/14, 13/14, 12/13,
11/12, 10/11, 9/10.



GUARA

Almond kernels
Natural or Blanched

Intended for direct
consumption and
export markets.
Sweetness guarantee.
S/16, 14/16, 12/14

USA Almond



USA
(BUTTE, CARMEL,
NONPAREIL, INSHELL, ETC)

Almond kernels
Natural or Blanched

18/20, 20/22, 23/25,
25/27, 27/30, 30/32

Apricot Kernels



REAL FINOS



Bulidas

Intended for natural
cosmetics



PAVIOT DULCE

NUTRITIONAL VALUES OF ALMONDS

ENERGETIC VALUE (per each 100 gr. of product)		ENERGETIC VALUE (per each 100 gr. of product)	
Energetic value	634 Kcal. / 2623 Kj.	Carotens	0,12 mg.
Proteins	22,60 g.	Vitamin B-1	0,22 mg.
Carbohydrate	5,43 g.	Vitamin B-2	0,62 mg.
- Sugars	4,16 g.	Pantiphenic Acid	0,58 mg.
- Polialcohols	1,27 g.	Niacin (Vitam. B-A3)	4,18 mg.
- Starch	<1 g.	Vitamin B-6	0,06 mg.
Fat	58,00 g.	Folate Acid	0,05 mg.
- Satured	4,46 g.	Vitamin C	0,80 mg.
- Monounsaturated	42,38 g.		
- Polyunsaturated	11,16 g.		
- Cholesterol	< 1 mg.		
Dietary Fiber	9,57 g.		
Sodium	0,732 g.		

Processed Almond



NATURAL DICED

NATURAL MEAL

CROCANTI

SLIVERED

The processed
almond can be
offered natural and
blanched

DICED

MEAL

Sliced

PASTE Y PRALINE

Broken and Halves

They are destined to the manufacture of nougat and industrialized products.

HALVES COMUNA
BLANCHED

BROKEN ALMONDS
BLANCHED

HALVES MARCONA
BLANCHED



The Company: origins until today

Our company was created at the beginning of the 20th century. Luis Cremades Garcia and Carmen Belmonte Navarro started their task in the almond sector at their own country house.

Later, this family moved to the High Street of Alcantarilla, where they installed the first mechanic machines for shelling almonds.

In 1944, Luis Cremades García created a society aimed to the almond sector. They installed the first shelling machine of Borrell brand.

In 1987 Luis Cremades Belmonte established the "Luis Cremades Belmonte e Hijos, SA." society. The purpose of this society is the selling and manipulation of the almond and the apricot kernel.

In the same year, the company settled down at "Carretera de Barqueros", also in Alcantarilla. In this location, we started in a small plant with the necessary machinery for the cracking and selection of the almond.

Nowadays, our company occupies an area of 24.000 square meters and more than 4.000 square meters of factory premises, where the almond is shelled, selected, blanched and manipulated, using the latest technologic advances, in order to provide a whole service to the customer. We are implementing ISO 9001.

The production processes are as follows:

Cracking: The almond is collected from our own cultivated lands as well as from the local growers and it is carried to our warehouses for manipulation. Once the almonds are here, they are wetted and classified by kind for the cracking, and right after this, they are cleaned and selected by mechanical and electronic machines. Once the almond is cracked, selected and sized, it is dried in order to obtain the best grain conditions for the market.

Size selection: The almond is classified in different sizes, according to customers preferences, by mechanical machines and double manual selection.

Blanching: In order to separate the skin from the grain, it is carried out a process in which water and vapour reach between 90° and 100° Celsius degrees. After that, the almond goes to a blanching machine where the skin is taken out. The grain is then dried in a natural way. Once the grain is well dried, the almond is selected by an electronic machine that separates impurities from the grain. Later, the grain is sent to a cooling area in order to avoid moisture and to guarantee that the grain is 100% cleaned.

Processing: Almonds are one of the most versatile nuts, and using specific machines. They can be blanched, sliced, slivered, flavoured and even used raw.

All the processes we develop in our company are 100% natural. We only need the help of water, which is tested before use; and recently we are also processing organic almonds.

Due to the climate in our location we have the earliest almond crop in the world.



FACTORY AND OFFICES

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