



Our organic soul
a breath away from you

ORGANIC ALMOND COOKIES

Almond cookies are typical Sicilian pastries with a soft and fragrant heart.

The birth of almond paste is certainly due to the Arabs, who introduced rich and spicy foods to Sicily. The Arabs then mixed sugar and ground almonds and spread this recipe also to Sicily. The most accredited history is the one dating back to the 11th century, when the monks and nuns from the Convent of Martorana in Palermo dedicated themselves to the preparation of sweets made with water, sugar and almonds.

Description – Production method

These cookies are made with high quality organic ingredients processed by hand, as tradition dictates. Thanks to the fair trade brown sugar, our almond cookies are perfectly balanced in their sweetness (and you will never stop eating them ...).



Ingredients

Sicilian **almonds*** 49%, cane sugar*^o, rehydrated **egg*** white, candied gourd* (gourd*, cane sugar*), honey*^o, natural flavor, lemon* peel, antioxidant: ascorbic acid

*organic



^oFair Trade

Additional Information

May contain trace: egg, sesame, nuts, milk

Nutritional values per 100gr.

Calories	498 kcal /2073 Kj
Fat	29,9 g
of which saturated	2,8 g
Carbohydrate	43,2 g
of which sugars	24,7 g
Protein	10,0 g
Salt	<0,1 g

Weight / Packaging

160 gr.

Produced and packed
for:

Ge.Im.A. S.r.l.
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