



SANGUINETTI FAMILY FARMS RED WALNUTS | Many people around the world consider walnuts from small town of Linden, CA, just outside of Stockton, to be the best walnuts in the world. Linden, CA is where the Sanguinetti family has been farming for four generations! The San Joaquin valley is the perfect place to grow walnuts. These heart-healthy nuts are grown from Red Bluff in Tehama County in the north to south of Visalia in Tulare County, with many weather micro-climates in between. Growing the best tasting walnut has been accomplished by breeding a Persian Red Walnut with an English Walnut. A non-GMO, Kosher certified variety, their specialty red walnuts have a creamy, nutty flavor without a bitter walnut taste.

“When you see their vibrant purplish-red color, you would swear they had been dyed (like they sometimes dye pistachios). The color actually comes from their red-skinned Persian parentage. With closed eyes, these large walnut halves taste just like a very fresh, crisp version of the brown English walnuts we’re familiar with, but they’re so festive for parties – especially in nut mixes, salads, brittles, barks, breads, and in other baked goods.” - **FOOD & WINE MAGAZINE**

SPNU9A8B RED WALNUTS 12 X 7 OZ

SPNU9A8B RED WALNUTS 5 LB BOX



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