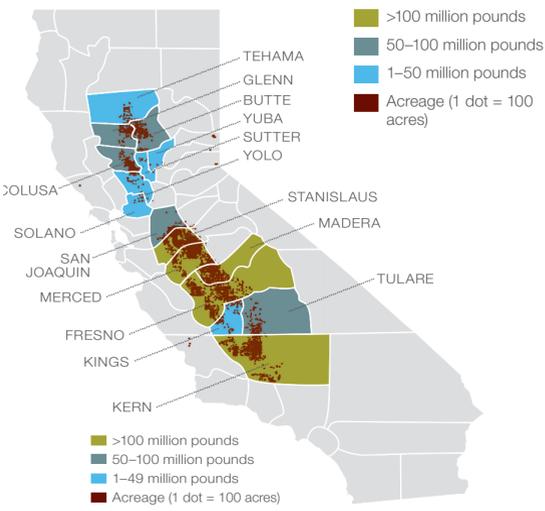


GUIDE TO CALIFORNIA ALMONDS

ALMOND PRODUCTION BY COUNTY

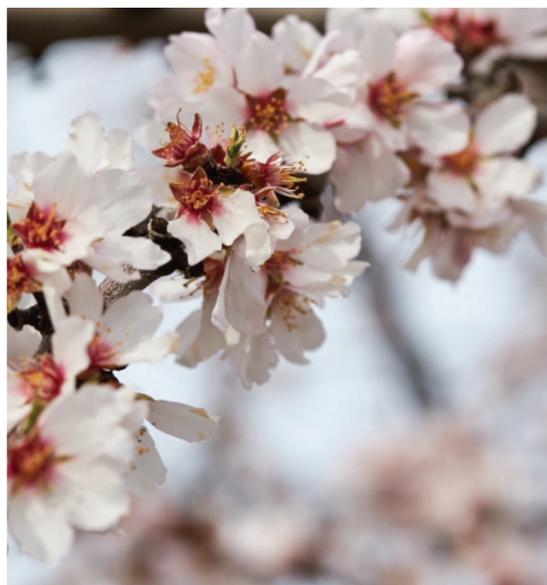


COMPOSITION OF WHOLE NATURAL ALMONDS

100 grams, edible portion

PROXIMATE	MINERALS	VITAMINS
Food Energy 575 KCAL	Calcium 264.0 mg	Vitamin E* 26.2 mg
Protein 21.2 g	Iron 3.7 mg	Thiamin (B1) 0.2 mg
Total Lipid (fat) 49.4 g	Magnesium 268.0 mg	Riboflavin (B2) 1.0 mg
Saturated Fatty Acids 3.7 g	Phosphorus 484.0 mg	Niacin 3.4 mg
Monounsaturated Fatty Acids 30.9 g	Potassium 705.0 mg	Vitamin B6 0.1 mg
Polyunsaturated Fatty Acids 12.1 g	Sodium 1.0 mg	Pantothenic Acid 0.5 mg
Cholesterol 0.0 g	Zinc 3.1 mg	Folate 50.0 mcg
Dietary Fiber 12.2 g	Manganese 2.3 mg	

*Alpha-tocopherol. DISCLAIMER: The range of values obtained through various private and government investigators are true and accurate to the best knowledge. Variations may occur due to crop differences year to year. Analyses and ranges of values obtained by various private and governmental sources may vary from actual data obtained from current and future crops. Source: USDA National Nutrient Database for Standard References, Release 24 (2011).



VARIETIES AND SIZES*

18/20

20/22

23/25

25/27

27/30

30/32

32/34

ALDRICH



CLASSIFICATION
California Type, Carmel Type
SHELL
Soft shell, good shell integrity, fair suture opening
NUT
Medium, narrow shape, slightly wrinkled surface



BUTTE



CLASSIFICATION
California type, Mission type
SHELL
Semi-hard shell, light color, smooth surface, low suture opening
NUT
Small, short plump shape, wrinkled surface



CARMEL



CLASSIFICATION
California type
SHELL
Soft shell, good shell integrity, fair suture opening
NUT
Medium, narrow shape, slightly wrinkled surface



FRITZ



CLASSIFICATION
California type, Mission type
SHELL
Semi-hard shell, good shell integrity, low suture opening
NUT
Small, medium plump shape, fairly wrinkled surface



INDEPENDENCE



CLASSIFICATION
Nonpareil Type, California Type
SHELL
Soft shell, light color, high suture opening
NUT
Medium, flat shape, smooth surface



MARCONA



CLASSIFICATION
Mission Type, Other Type
SHELL
Hard shell, very thick, dark color, no suture opening
NUT
Medium, short and plump shape, smooth surface



MONTEREY



CLASSIFICATION
California type
SHELL
Hard shell, smooth surface, low suture opening
NUT
Large, long narrow shape, deeply wrinkled surface



NONPAREIL



CLASSIFICATION
Nonpareil Type
SHELL
Soft shell, light color, high suture opening
NUT
Medium, flat shape, smooth surface



PADRE



CLASSIFICATION
California type, Mission type
SHELL
Hard shell, good shell integrity, no suture opening
NUT
Small, short wide shape, wrinkled surface



PRICE



CLASSIFICATION
California type
SHELL
Soft shell, dark brown color, rough surface, high suture opening
NUT
Small, short narrow shape, fairly wrinkled surface



SONORA



CLASSIFICATION
California type
SHELL
Soft shell, dark brown color, rough surface, high suture opening
NUT
Large, long narrow shape, light color, smooth surface



WOOD COLONY



CLASSIFICATION
California Type, Carmel Type
SHELL
Soft shell, good shell integrity, fair suture opening
NUT
Long and Flat Medium, narrow shape, slightly wrinkled surface



*Size, color and/or shape varies by year.

USDA GRADES

	WHOLE KERNELS	MINIMUM DIAMETER (IN INCHES)	DISSIMILAR	DOUBLES	CHIP & SCRATCH	FOREIGN MATERIAL	PARTICLES & DUST	SPLIT & BROKEN	OTHER DEFECTS	SERIOUS DEFECTS	UNDER SIZE
U.S. FANCY	—	—	5%	3%	5%	0.05%	0.1%	1%	2%	1%	—
U.S. EXTRA NO. 1	—	—	5%	5%	5%	0.05%	0.1%	1%	4%	1.5%	—
U.S. NO. 1 (SUPREME)*	—	—	5%	15%	10%	0.05%	0.1%	1%	5%	1.5%	—
U.S. SELECT SHELLER RUN	—	—	5%	15%	20%	0.1%	0.1%	5%	3%	2%	—
U.S. STANDARD SHELLER RUN	—	—	5%	25%	35%	0.2%	0.1%	15%	3%	2%	—
U.S. NO. 1 WHOLE & BROKEN	30%	20/64 UOS†	5%	35%	x	0.2%	0.1%	x	5%	3%	5%
U.S. NO. 1 PIECES	x	8/64	x	x	x	0.2%	1%	x	5%	3%	5%

x No limit established.

Also included in "Other Defects."

Includes max. 2% under 20/64 inch.

Includes max. 5% under 20/64 inch. % also included in "Chip & Scratch."

*U.S. No. 1 is commonly referred to by industry as Supreme. However, Supreme is not a USDA grade. †UOS = Unless Otherwise Specified. (Effective 3/24/97)



U.S. Fancy



U.S. Extra No. 1



U.S. No. 1 (Supreme)



U.S. Select Sheller Run



U.S. Standard Sheller Run



U.S. No. 1 Whole & Broken



U.S. No. 1 Pieces

USDA GRADING PARAMETERS



DISSIMILAR

Different varieties of almonds in one load. Used for whole almond applications or for further processing, such as blanching and roasting.



DOUBLES

Two kernels developing in one shell. One side of a double kernel is flat or concave.



CHIP & SCRATCH

Loss of kernel skin as a result of mechanical processing. Greater than 1/8" (3.2mm) in diameter. It is defined as injury; if affecting, in aggregate, greater than 1/4" (6.4mm) in diameter, it is defined as defect.



FOREIGN MATERIAL

Pieces of shell, hulls, or other foreign matter that will not pass through a round-opening screen measuring 8/64" (3.2mm) in diameter.



PARTICLES & DUST

Fragments of almond kernels or other material that will pass through a round-opening screen measuring 8/64" (3.2mm) in diameter.



SPLIT & BROKEN

Seven-eighths or less of complete whole kernels that will not pass through a round-opening screen measuring 8/64" (3.2mm) in diameter.



OTHER DEFECTS

Any defect that materially detracts from the appearance of the individual kernel or the edible or shipping quality of the almonds. The defects include gum, shrivel, brown spot, and discolored.



SERIOUS DEFECTS

Any defect that makes a kernel or piece of kernel unsuitable (includes decay, rancidity, insect injury and damage by mold).

FORMS



WHOLE NATURAL OR BLANCHED

COMMON SPECIFICATIONS
USDA grades for natural almonds; processor or customer specifications for blanched almonds
TYPICAL APPLICATIONS
• Natural, roasted or flavored snacks
• Embedded or enrobed in chocolate
• Ingredients for confectionery, energy bars, bakery
• Inputs for processing



SLICED NATURAL OR BLANCHED

COMMON SPECIFICATIONS
THICKNESS
Thick: 1.5–1.8 mm
Regular: 1.1–1.4 mm
Thin: 0.7–1.0 mm
Extra Thin: 0.5–0.7 mm
TYPICAL APPLICATIONS
• Topping for salads
• Ingredient for cereal
• Coating for savory dishes
• Garnishing for baked goods, desserts



SLIVERED BLANCHED

COMMON SPECIFICATIONS
THICKNESS
Regular: 3.0–5.0 mm
Medium: 4.0–6.0 mm
TYPICAL APPLICATIONS
• Roasted or flavored snacks
• Ingredient for baked goods, cereal
• Texture for confectionery
• Topping for prepared foods, salads



DICED NATURAL OR BLANCHED

COMMON SPECIFICATIONS
Large: 28/18, ..., 28/64" & 18/64" (11.1 & 7.1 mm)
Medium: 22/8, ..., 22/64" & 8/64" (8.7 & 3.2 mm)
Small: 12/8, ..., 12/64" & 8/64" (4.8 & 3.2 mm)
Fine: 8/0, ..., 8/64" (3.2 mm)
TYPICAL APPLICATIONS
• Topping for dairy items, baked goods
• Coating for ice cream bars
• Filling for bakery or confectionery
• Crust for meats, seafood



MEAL OR FLOUR NATURAL OR BLANCHED

COMMON SPECIFICATIONS
Coarse ground
Fine ground (Grinders and screens determine particle size)
TYPICAL APPLICATIONS
• Important in European-style bakery
• Gluten-free bakery
• Sauce thickener
• Coating for fried foods



OIL

COMMON SPECIFICATIONS
Cold-pressed, light and pale amber color
TYPICAL APPLICATIONS
• Salad dressings and cold dishes
• Non-food (e.g., cosmetics, moisturizer)



BUTTER, PASTE NATURAL OR BLANCHED

TYPICAL APPLICATIONS
• Alternative to other nut butters
• Filling for chocolate, cereal bars, confectionery, bakery