

Effective March 24, 1997

Grades for Shelled Almonds

USDA Grades	Whole Kernels	Min. Diameter in Inch	Dissimilar	Doubles	Chip and Scratch	Foreign Material	Particles & Dust	Split & Broken	Other Defects	Serious Defects	Undersize
US Fancy	-	-	5%	3%	5%	0.05%	0.1%	1%	2%	1%	-
US Extra No. 1	-	-	5%	5%	5%	0.05%	0.1%	1%	4%	1.5%	-
US No. 1	-	-	5%	15%	10%	0.05%	0.1%	1%	5%	1.5%	-
US Select Sheller Run	-	-	5%	15%	20%	0.1%	0.1%	5%	3%	2%	-
US Standard Sheller Run	-	-	5%	25%	35%	0.2%	0.1%	15%	3%	2%	-
US No. 1 Whole & Broken	30%	20/64, UOS	5%	35%	X	0.2%	0.1%	X	5%	3%	5%
US No.1 Pieces	X	8/64	X	X	X	0.2%	0.1%	X	5%	3%	5%

Definitions

Whole Kernels: Less than 1/4 kernel chipped off.

Chip & Scratch: More than 1/4 inch in diameter, except US fancy with 1/8 inch in diameter.

Split & Broken: 1/2 or less of complete whole kernel at least 1/8 inch in diameter.

Serious Defects: Includes decay, rancidity, insect injury, and damage by mold.

Insect: Insect, web, frass present or definite evidence of feeding.

Other Defects

Gum: More than 1/4 inch in diameter.

Shriveling: Less than 3/4 of pellicle filled.

Brown Spot: More than 1/8 inch in diameter.

Discoloration: More than 1/2 of surface.

UOS: Unless otherwise specified.

Measurement Sample Sizes in Pounds

Sample Sizes (pounds)	Lot Size	Grams Drawn	Grams
Lot Size	10,000	10-44,000	44,000
Grams Drawn	2,000	4,000	6,000
Grams Analyzed	1,000	2,000	3,000

Table Key

X	No limit established
	Also included in "Other Defects."
	Includes maximum 2% under 20/64 inch.
	Includes maximum 5% under 20/64 inch. Percentage also included in "Chip and Scratch."

Weight Conversions

1 US ton =	0.907 metric tons
1 metric ton =	2,204.6 pounds
1 pound =	453.6 grams
10 ounces =	283.5 grams

Grades for Almonds in the Shell

USDA Grades	Medium	External Defect	Dissimilar	Undersize	Foreign Material	Internal (Kernel) Defect
US No. 1	28/64	10%	5%	5%	2%	10%
US No. 1 Mixed	28/64	10%	-	5%	2%	10%
US No. 2	28/64	10%	5%	5%	2%	10%
US No. 2 Mixed	28/64	10%	-	5%	2%	10%

Definitions

US No. 1: Similar varietal characteristics. Free from loose, extraneous, and foreign material. Shells are clean, fairly bright, fairly uniform in color, and free from damage caused by discoloration, adhering hulls, broken shells, or other means. Kernels are well dried, free from decay, rancidity, damage caused by insects, mold, gum, skin discoloration, shriveling, brown spots, or other means. Loose Foreign Material: 2%, including 1% passing through a 24/64 inch screen (this is also by weight). Internal Defects: 10% including 5% serious damage.

US No. 1 Mixed: US No. 1 grade, except that two or more varieties are mixed.

US No. 2: Consists of almonds in the shell that meet the requirements of US No. 1 grade, except that an additional tolerance of 20% shall be allowed for almonds with shells damaged by discoloration.

US No. 2 Mixed: Consists of almonds in the shell that meet the requirements of US No. 2 grade, except that two or more varieties of almonds are mixed.

Size: Unless otherwise specified, 28/64 inch in thickness.

Table Key

	Additional 20% for discoloration of shell.
	Includes maximum 1% less than 24/64 by weight. All others by count.
	Includes maximum 5% serious; no live insects in shell.