



Select Harvest U.S.A. Grower, Processor, Shipper of California Almonds

PACIFIC ALMOND LLC

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Varieties/Sizes*

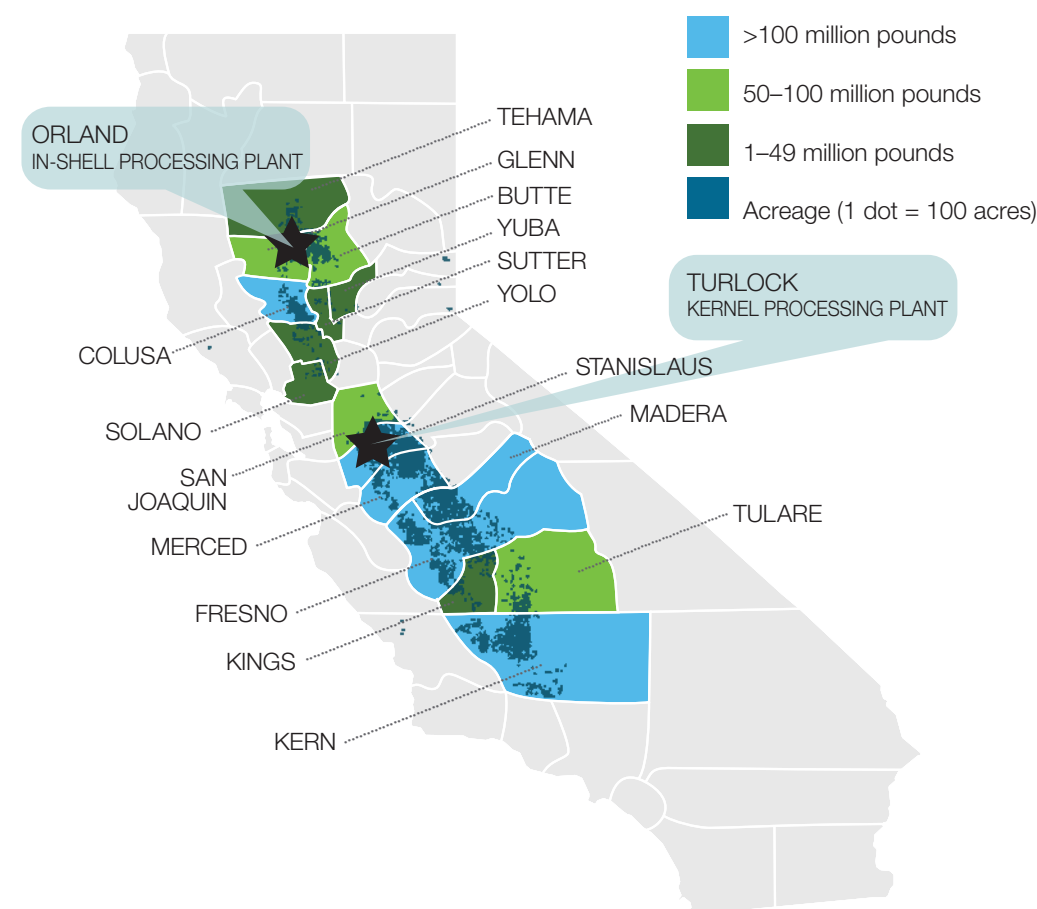
18/20 20/22 23/25 25/27 27/30 30/32 32/34

Variety	Classification	Shell	Nut	18/20	20/22	23/25	25/27	27/30	30/32	32/34
ALDRICH	California Type, Carmel Type	Soft shell, good shell integrity, fair suture opening	Medium, narrow shape, slightly wrinkled surface							
BUTTE	California type, Mission type	Semi-hard shell, light color, smooth surface, low suture opening	Small, short plump shape, wrinkled surface							
CARMEL	California type	Soft shell, good shell integrity, fair suture opening	Medium, narrow shape, slightly wrinkled surface							
FRITZ	California type, Mission type	Semi-hard shell, good shell integrity, low suture opening	Small, medium plump shape, fairly wrinkled surface							
INDEPENDENCE	Nonpareil Type, California Type	Soft shell, light color, high suture opening	Medium, flat shape, smooth surface							
MISSION	Mission type	Hard shell, good shell integrity, no suture opening	Small, short wide shape, dark brown, deeply wrinkled surface							
MONTEREY	California type	Hard shell, smooth surface, low suture opening	Large, long narrow shape, deeply wrinkled surface							
NONPAREIL	Nonpareil	Soft shell, light color, high suture opening	Medium, flat shape, smooth surface							
PADRE	California type, Mission type	Hard shell, good shell integrity, no suture opening	Small, short wide shape, wrinkled surface							
PRICE	California type	Soft shell, dark brown color, rough surface, high suture opening	Small, short narrow shape, fairly wrinkled surface							
SONORA	California type	Soft shell, dark brown color, rough surface, high suture opening	Large, long narrow shape, light color, smooth surface							

California Almonds



Almond Production by County and Locations



USDA Grading Parameters

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

Parameter	Description
DISSIMILAR	Typically 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 a 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).

USDA Grades

Grade	Whole Kernels	Minimum Diameter	Dissimilar	Doubles	Chip & Scratch	Foreign Material	Particles & Dust	Split & Broken	Other Defects	Serious Defects	Under size
US Fancy	—	—	5%	3%	5%	.05%	.1%	1%	2%	1%	—
J Spec Extra No. 1	—	—	5%	3%	3%	.05%	.1%	1%	2%	1%	—
US Extra No. 1	—	—	5%	5%	5%	.05%	.1%	1%	4%	1.5%	—
US No. 1 (Supreme)*	—	—	5%	15%	10%	.05%	.1%	1%	5%	1.5%	—
US Select Sheller Run	—	—	5%	15%	20%	.1%	.1%	5%	3%	2%	—
US Standard Sheller Run	—	—	5%	25%	35%	.2%	.1%	15%	3%	2%	—
US No. 1 Whole & Broken	30%	20/64 UOS ¹	5%	35%	x	.2%	.1%	x	5%	3%	5%
US No. 1 Pieces	x	8/64	x	x	x	.2%	1%	x	5%	3%	5%



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

Processed 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: 15-18 mm
Regular: 11-14 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



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
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
Sauce thickener
Ingredient filling for confectionery
Flavor enhancer in bakery
Coating for fried foods

Quality Assured



Committed to Quality
Safe Quality Food (SQF) Level 3



Select Harvest U.S.A.
So Much Goodness
in Every Bite

Our Almonds are Always...

Gluten Free

Naturally Cholesterol Free

Good Source of Fiber

Rich in Antioxidant Vitamin E and Magnesium