

GUIDE TO CALIFORNIA ALMONDS

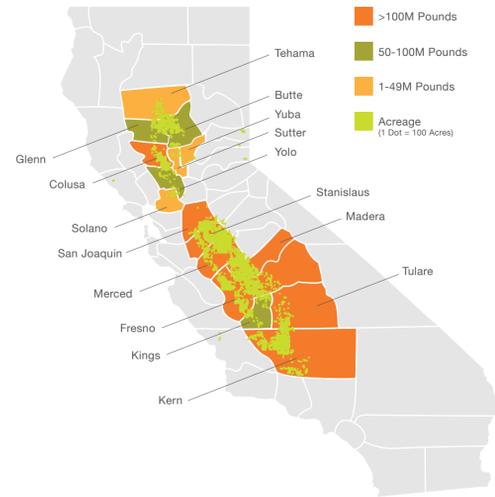
VARIETIES AND SIZES*

	18/20	20/22	23/25	25/27	27/30	30/32	32/34	34/36	36/40
ALDRICH CLASSIFICATION California Type, Carmel Type SHELL Soft shell, good shell integrity, fair suture opening NUT Medium, narrow shape, slightly wrinkled surface									
BENNETT-HICKMAN CLASSIFICATION **Not classified SHELL Soft with hard and brittle inner shell, brown color, good shell integrity, fair suture opening NUT Medium, flat shape with round top, pale light brown color, surface with a light course wrinkle									
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									
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									
SUPAREIL CLASSIFICATION **Not classified SHELL Semi-soft with flakey outer shell and soft inner shell, light color, good shell integrity, low suture opening NUT Medium, flat with a square top, blond color, smooth surface									
WINTERS CLASSIFICATION **Not classified SHELL Semi-hard with flakey outer shell and tough inner shell, brown color, rough surface, good shell integrity NUT Medium, long narrow shape with round pointed belly top, brown color, slightly wrinkled 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									

* Almond sizing is determined by the weight of a kernel – the number of kernels (at average weight) needed to make one ounce of almonds. The photos provided in this piece are merely a representation of a kernel that fits the stated almond size range, which has been determined by almond sizing screens and weighed in ounces.
 ** Almond variety size, color, shape, and other characteristics may vary from the photos shown, depending on multiple factors, including growing season conditions, storage, and age of kernels.
 *** Traditionally, established varieties were classified based on similar characteristics such as shell type, appearance, and ease of blanching. With more new and versatile varieties becoming established, traditional classification of these has not been applied. Please consult with your supplier to better understand the attributes of these varieties.
 Be sure to work with your supplier to determine specific characteristics to meet your needs.

ALMOND VARIETIES

ALMOND PRODUCTION BY COUNTY



USDA GRADING PARAMETERS



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 3/24/1997)



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

BUTTER OR PASTE
NATURAL OR BLANCHED
TYPICAL APPLICATIONS
• Alternative to other nut butters
• Filling for chocolate, cereal bars, confectionery, bakery

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)

Almond Board of California

Almonds.com • Modesto, CA, USA • 209-549-8262

Poster updated 2022



GUIDE TO CALIFORNIA ALMONDS

