

In-Shell Grades

USDA GRADES IN-SHELL						
	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%

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.

*US No. 1 is commonly referred to by industry as supreme. However, supreme is not a USDA grade. †UOS = unless otherwise specified.

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.

USDA GRADING PARAMETERS

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 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, discolored, and chipped and scratched kernels greater than 1/4" (6.4mm) in diameter.



SERIOUS DEFECTS

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

