


USDA Grades of In-Shell Almonds


For information only. For a complete copy of grades, go to Almonds.com.

	Thickness	External Defect	Dissimilar	Undersize	Foreign Material	Internal (Kernel) Defect
U.S. No. 1*	28/64 UOS [†]	10%	5%	5%	2%	10%
U.S. No. 1 Mixed	28/64 UOS [†]	10%	—	5%	2%	10%
U.S. No. 2	28/64 UOS [†]	10%	5%	5%	2%	10%
U.S. No. 2 Mixed	28/64 UOS [†]	10%	—	5%	2%	10%

*U.S. No. 1 is commonly referred to by industry as Supreme. However, Supreme is not a USDA grade. [†]UOS = unless otherwise specified.

 Additional 20% for discoloration of shell

 Includes maximum 1% less than 24/64 by weight.

 Includes maximum 5% serious, no live insects in shell.

1 U.S. ton = 0.907 metric ton

1 metric ton = 2,204.6 pounds

1 pound = 453.6 grams

10 oz. = 283.5 grams

DEFINITIONS

U.S. 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.

U.S. NO. 1 MIXED: U.S. No. 1 grade, except that two or more varieties are mixed.

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

U.S. NO. 2 MIXED: Consists of almonds in the shell that meet the requirements of U.S. No. 2 grade, except that two or more varieties of almonds are mixed.

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