

USDA Standards for Grades of Shelled Almonds

Effective 3/24/1997

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

	Whole Kernels	Minimum Diameter (inches)	Dissimilar	Doubles	Chip & Scratch	Foreign Material	Particles & Dust	Split & Broken	Other Defects	Serious Defects	Undersize
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*	—	—	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%	1.0%	x	5%	3%	5%

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

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."

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

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.

SAMPLE SIZES POUNDS

Lot Size	10,000	10,000-44,000	>44,000
Grams Drawn	2,000	4,000	6,000
Grams Analyzed	1,000	2,000	3,000

DEFINITIONS

WHOLE KERNELS: Less than 1/8 kernel chipped off.

CHIP AND SCRATCH: More than 1/4 inch in diameter, except U.S. Fancy with 1/8 inch in diameter.

SPLIT AND BROKEN: 7/8 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.