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# Select Harvest U.S.A.

## Grower, Processor, Shipper of California Almonds

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### Varieties/Sizes\*

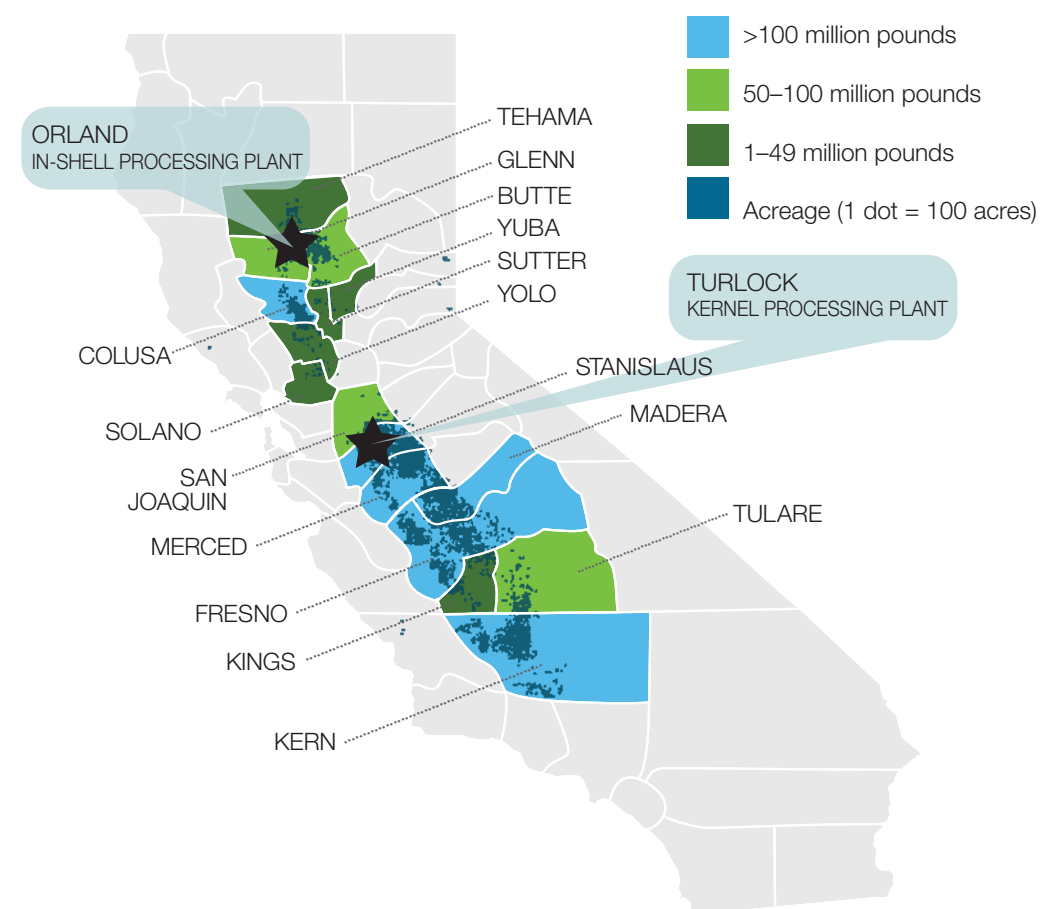
18/20 20/22 23/25 25/27 27/30 30/32 32/34

Variety	Classification	Shell	Nut	18/20	20/22	23/25	25/27	27/30	30/32	32/34
<b>ALDRICH</b>	California Type, Carmel Type	Soft shell, good shell integrity, fair suture opening	Medium, narrow shape, slightly wrinkled surface							
<b>BUTTE</b>	California type, Mission type	Semi-hard shell, light color, smooth surface, low suture opening	Small, short plump shape, wrinkled surface							
<b>CARMEL</b>	California type	Soft shell, good shell integrity, fair suture opening	Medium, narrow shape, slightly wrinkled surface							
<b>FRITZ</b>	California type, Mission type	Semi-hard shell, good shell integrity, low suture opening	Small, medium plump shape, fairly wrinkled surface							
<b>INDEPENDENCE</b>	Nonpareil Type, California Type	Soft shell, light color, high suture opening	Medium, flat shape, smooth surface							
<b>MISSION</b>	Mission type	Hard shell, good shell integrity, no suture opening	Small, short wide shape, dark brown, deeply wrinkled surface							
<b>MONTEREY</b>	California type	Hard shell, smooth surface, low suture opening	Large, long narrow shape, deeply wrinkled surface							
<b>NONPAREIL</b>	Nonpareil	Soft shell, light color, high suture opening	Medium, flat shape, smooth surface							
<b>PADRE</b>	California type, Mission type	Hard shell, good shell integrity, no suture opening	Small, short wide shape, wrinkled surface							
<b>PRICE</b>	California type	Soft shell, dark brown color, rough surface, high suture opening	Small, short narrow shape, fairly wrinkled surface							
<b>SONORA</b>	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
<b>DISSIMILAR</b>	Typically used for whole almond applications or for further processing such as blanching and roasting.
<b>DOUBLES</b>	Two kernels developing in one shell. One side of a double kernel is flat or concave.
<b>CHIP &amp; SCRATCH</b>	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.
<b>FOREIGN MATERIAL</b>	Pieces of shell, hulls, or other foreign matter that will not pass through a round-opening screen measuring 8/64" (3.2mm) in diameter.
<b>PARTICLES &amp; DUST</b>	Fragments of almond kernels or other material that will pass through a round-opening screen measuring 8/64" (3.2mm) in diameter.
<b>SPLIT &amp; BROKEN</b>	Seven-eighths or less of complete whole kernels that will not pass through a round-opening screen measuring 8/64" (3.2mm) in diameter.
<b>OTHER DEFECTS</b>	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.
<b>SERIOUS DEFECTS</b>	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 UCS†	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. †UCS = Unless Otherwise Specified. (Effective 3/24/97)

### Processed Forms

Form	Common Specifications	Typical Applications
<b>WHOLE NATURAL OR BLANCHED</b>	USDA grades for natural almonds; processor or customer specifications for blanched almonds	Natural, roasted or flavored snacks; Embedded or enrobed in chocolate; Ingredients for confectionery, energy bars, bakery; Inputs for processing
<b>SLICED NATURAL OR BLANCHED</b>	Thickness: Thick: 15-18 mm; Regular: 11-14 mm; Thin: 0.7-1.0 mm; Extra Thin: 0.5-0.7 mm	Topping for salads; Ingredient for cereal; Coating for savory dishes; Garnishing for baked goods, desserts
<b>SLIVERED BLANCHED</b>	Thickness: Regular: 3.0-5.0 mm; Medium: 4.0-6.0 mm	Ingredient for baked goods, cereal; Roasted or flavored snacks; Texture for confectionery; Topping for prepared foods
<b>DICED NATURAL OR BLANCHED</b>	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)	Topping for dairy items; Coating for ice cream bars; Filling for bakery or confectionery; Crust for meats, seafood
<b>MEAL OR FLOUR NATURAL OR BLANCHED</b>	Coarse ground; Fine ground (Grinders and screens determine particle size)	Sauce thickener; Ingredient filling for confectionery; Flavor enhancer in bakery; Coating for fried foods



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

Our Almonds are Always...

Quality Assured



Committed to Quality  
 Safe Quality Food (SQF) Level 3

