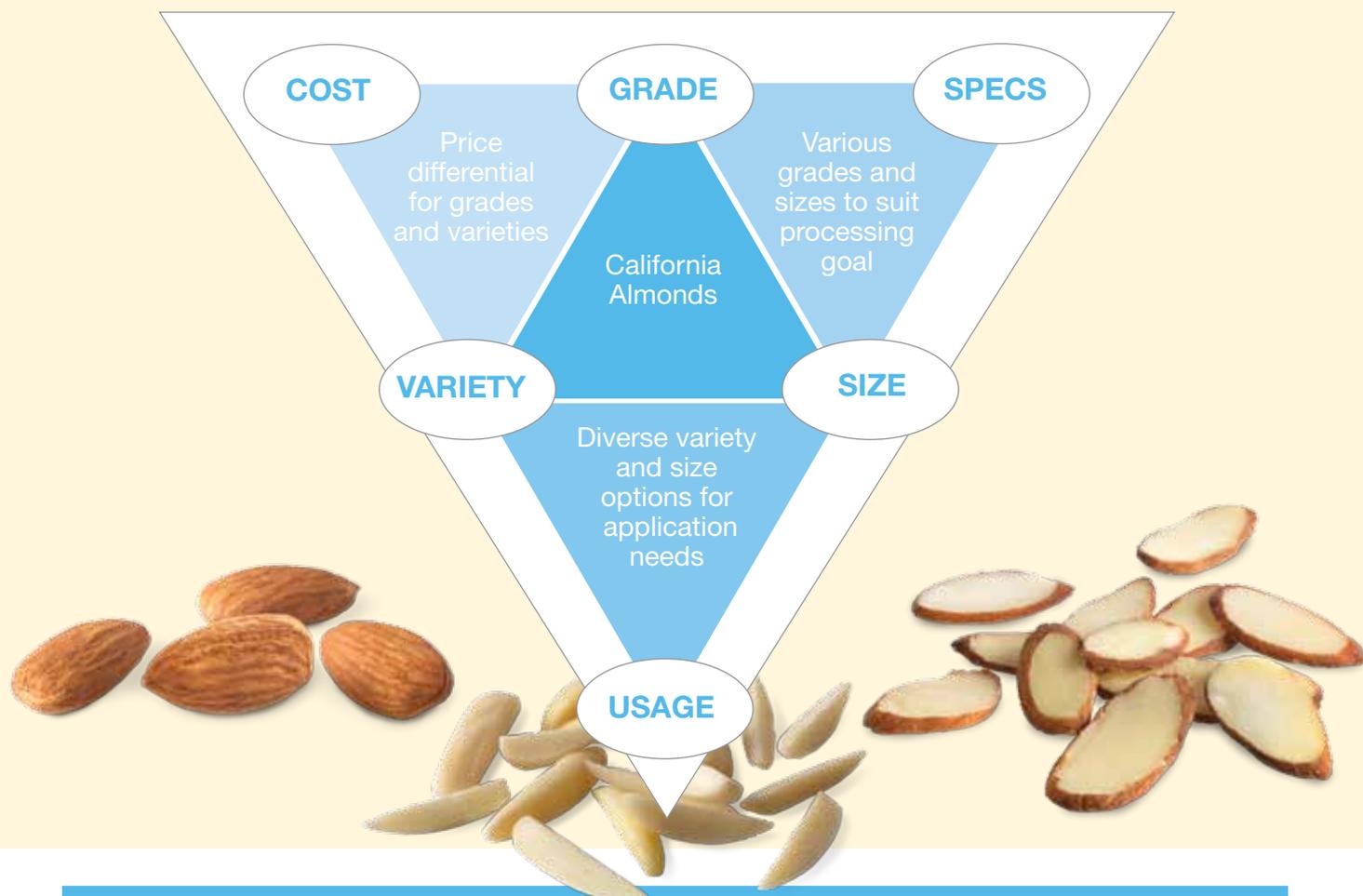


# almond purchasing considerations



FACTOR	PARAMETERS	COMMON TERMINOLOGY
<b>VARIETY</b>	Shape, color, skin texture or smoothness, blanchability	Nonpareil, Carmel, Butte, Padre, Mission, Monterey, Sonora, Fritz, Peerless, Price
<b>SIZE*</b>	Count range of whole almond kernels per ounce (28.35 grams)	18/20, 20/22, 23/25, 25/27, 27/30, 30/32, 32/34, 34/36, 36/40, or customer-specified range
<b>GRADE</b>	Dissimilar, doubles, chipped and scratched kernels, foreign material, split and broken kernels, other defects and serious damage	Fancy, Extra No. 1, No. 1 (Supreme), Select Sheller Run, Standard Shell Run, No. 1 Whole and Broken, No. 1 Pieces
<b>IN-SHELL</b>	Shell hardness, shell integrity, suture opening, kernel quality, crack out	Market specific, depending on how in-shell will be ultimately sold to consumers, for example: <b>Traditional:</b> sold in the shell—semi- or hard shell acceptable, cracked with a mechanical nut cracker <b>Snack:</b> sold in the shell—soft shell with greater suture opening to allow seasonings to permeate the shell <b>Hand Crack:</b> sold as kernels—soft shell preferred to allow manual cracking

\*Individual whole kernel size may vary from year to year as a result of variations in weather, growing conditions, and production yields; therefore, availability of specific sizes may be limited in some years.