



PEARL CROP™

CALIFORNIA PREMIUM ALMONDS
PRODUCT CATALOG



This amazing little nut made its first known appearance in 1400 BC. The book of Numbers in the Bible tells of Aaron's rod that blossomed and bore almonds, using them as a symbol to represent the divine approval of Aaron by God. In 100 AD almonds were used as a fertility blessing by the Romans. Eventually, almonds were brought to California in the mid 1700s by Franciscan Padres. However, it wasn't until a century later that almonds would make it to the Central Valley. Now they are the largest U.S. specialty crop export, as well as the top agricultural export of the state of California.



PEARL CROP VARIETIES

OUR TOP SIX CALIFORNIA PREMIUM VARIETIES



NONPAREIL

Nonpareil is the first variety to be harvested, and sets the standard of measure for all varieties. It is desired for its high quality nut and thin shell. It is a flat, medium-sized kernel that is easy to process, which results in a blemish-free nut.



CARMEL

Carmel is harvested 15 days after Nonpareil. Carmel has a soft, thinner, but well-sealed shell. It produces a medium-sized, elongated nut. They are easy to process and commonly used for blanching and roasting.



MONTEREY TYPE

Monterey Types bloom close to Nonpareil, but mature and harvest much later. The nut is large, elongated, and has been known to have a fair amount of doubles. The shell is fairly soft, well-sealed and not difficult to process.



MISSION TYPE

Mission Types bloom six days and harvest 28 days after Nonpareil. They are well-sealed and hard-shelled. The nut is plump and small to medium. The skin is darker and more wrinkled than Nonpareil, which leads to good flavor adherence.



CALIFORNIA TYPE

California Type trees are easily blanchable and used primarily in manufactured products. California Type almonds have a wide range of harvest times, shell hardness, kernel shapes, skin color, and surface characteristics. This makes the type adaptable to different needs, and used throughout the industry.



PEERLESS

Peerless harvest is 7-10 days after Nonpareil. This nut is used as an in-shell product because of its attractive, light-colored and hard shell. Peerless has a fair-quality kernel.

USDA GRADES

USDA Grades (Effective 3/24/97)	Whole Kernels	Minimum Diameter (in in.)	Dissimilar	Doubles	Chip & Scratch	Foreign Material	Particles & Dust	Split & Broken	Other Defects	Serious Defects	Undersize
US Fancy	—	—	5%	3%	5%	.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 UOS†	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.

† UOS = Unless Otherwise Specified.

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 US ton = .907 metric ton	Sample sizes (pounds)			
1 metric ton = 2,204.6 pounds	Lot Size	10,000	10,000-44,000	>44,000
1 pound = 453.6 grams	Grams Drawn	2,000	4,000	6,000
10 oz. = 283.5 grams	Grams Analyzed	1,000	2,000	3,000



USDA GRADE DESCRIPTIONS

U.S. FANCY

The highest grade; typically appropriate for products where the visual appeal of the almond is critical to the application. The grade is not widely used.

U.S. EXTRA NO. 1

Similar to U.S. Fancy; ideal for food applications where the appearance of the almond is very important.

U.S. NO. 1 SUPREME

Typically used for whole almond applications or for further processing, such as blanching and roasting.

U.S. SELECT SELLER RUN

Mid-quality grade; good choice for applications where the almonds with minimal sorting/processing can be incorporated with other ingredients; for example, inside a confectionery product and the higher level of chipped and scratched kernels are accepted. Also appropriate for further processing such as blanching, grinding, roasting, dicing, and slicing.

U.S. STANDARD SELLER RUN

Good grade for further processing such as blanching, dicing, or paste; particularly where a higher level of split and broken kernels is not a concern.





SIZING

The sorting process separates almonds into sizes by their diameter and weight. They are categorized by weight, or kernels per ounce. For example "18/20" denotes between 18 and 20 almonds per ounce to classify as this size.



18/20



20/22



23/25



25/27



27/30



30/32



32/34



36/40



USDA GRADING PARAMETERS



DISSIMILAR

Description: Typically used for whole almond applications or for further processing, such as blanching and roasting.



DOUBLES

Description: Two kernels developing in one shell. One side of a double kernel is flat or concave.



CHIP & SCRATCH

Description: 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

Description: 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

Description: Fragments of almond kernels or other material that will pass through a round-opening screen measuring 8/64" (3.2mm) in diameter.



SPLIT & BROKEN

Description: 7/8 or less of complete whole kernels that will not pass through a round-opening screen measuring 8/64" (3.2mm) in diameter.



OTHER DEFECTS

Description: 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

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

PACKAGING

Almonds are packaged in 25 and 50 pound cartons of kernels, and 1 ton in-shell fiber bulk sacks. Pearl Crop also uses nitrogen-filled bags that can hold up to 50 pounds.

STORAGE

Almonds are best stored in dry, cool places. If kept under 40° F and 65% relative humidity, almonds can store for nearly two years and retain their quality. The California Almond Board also suggests avoiding exposure to strong odors such as onions, garlic, and fish; as almonds absorb odors from their surroundings. It is also important to protect them from prolonged, direct sunlight and insects for prolonged storing. If you follow these easy tips, you will always have a fresh supply of almonds.



FOR MORE INFORMATION

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