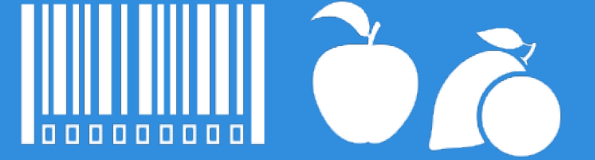


DEFINITION & CLASSIFICATION



The UNECE standard applies to sweet whole almond kernels of varieties (cultivars) grown from *Prunus amygdalus* Batsch, syn. *Prunus dulcis* (Mill.) D.A. Webb. The standard does not apply to bitter almond kernels, almond halves, pieces, sticks, slices, dices or to almond kernels that are processed by salting, sugaring, flavouring, or roasting, that are blanched or for industrial processing.

Almond kernels are classified into the following **three classes: Extra Class, Class I and Class II.**

KERNEL DESCRIPTIONS AND QUALITY DEFECTS



WHOLE: Intact or less than 1/8 missing



PIECES: Greater than 1/8 missing



LARGE PIECES: 1/2-7/8 kernel



SMALL BROKEN PIECES: Less than 1/2 kernel



DOUBLES: Kernels that developed in shells containing two kernels.



MOULD: Mould filaments visible to naked eye



SHRUNKEN / SHRIVELED KERNEL (variety characteristic not a defect)



BLEMISHES AND DISCOLOURATION



FOREIGN, EXTRANEIOUS MATTER



INSECT / PEST DAMAGE



CHIPPED AND SCRATCHED



GUMMY: Resinous substance covering area > 32 mm² **BROWN SPOT:** Sunken discolored area > 8 mm²