

GUIDE TO CALIFORNIA ALMONDS

VARIETIES AND SIZES*

18/20 20/22 23/25 25/27 27/30 30/32 32/34 34/36 36/40

ALDRICH
California Type, Carmel Type
SHELL Soft shell, good shell integrity, fair surface opening
NUIT Medium, narrow shape, slightly wrinkled surface

BENNETT-HICKMAN
California Type, Mission Type
SHELL Soft shell, dark brown color, brown color, good shell integrity, fair surface opening
NUIT Medium, narrow shape, slightly wrinkled surface, light brown color surface, with light coarse texture

BUTTE
California Type, Mission Type
SHELL Soft shell, good shell integrity, fair surface opening
NUIT Medium, narrow shape, slightly wrinkled surface

CARMEL
California Type
SHELL Soft shell, good shell integrity, fair surface opening
NUIT Medium, narrow shape, slightly wrinkled surface

FRITZ
California Type, Mission Type
SHELL Soft shell, good shell integrity, fair surface opening
NUIT Medium, narrow shape, slightly wrinkled surface

INDEPENDENCE
California Type, Mission Type
SHELL Soft shell, light color, high surface opening
NUIT Medium, flat shape, smooth surface

MONTEREY
California Type, Mission Type
SHELL Hard shell, smooth surface, low surface opening
NUIT Large, long narrow shape, deeply wrinkled surface

NONPAREIL
California Type
SHELL Soft shell, light color, high surface opening
NUIT Medium, flat shape, smooth surface

PADRE
California Type, Mission Type
SHELL Hard shell, good shell integrity, no surface opening
NUIT Small, short wide shape, wrinkled surface

PRICE
California Type
SHELL Soft shell, dark brown color, rough surface, high surface opening
NUIT Small, short narrow shape, fairly wrinkled surface

SONORA
California Type
SHELL Soft shell, dark brown color, rough surface, high surface opening
NUIT Large, long narrow shape, light color, smooth surface

SUPAREIL
"Not classified"
SHELL Soft shell, good shell integrity, fair surface opening
NUIT Medium, flat with a separate top, blond color, smooth surface

WINTERS
"Not classified"
SHELL Soft shell, good shell integrity, fair surface opening
NUIT Long and flat, medium, narrow shape, slightly wrinkled surface

WOOD COLONY
California Type, Carmel Type
SHELL Soft shell, good shell integrity, fair surface opening
NUIT Long and flat, medium, narrow shape, slightly wrinkled surface

*Almond varieties are listed in this guide for informational purposes only. The almonds provided in this piece are merely a representation of a harvest that fits the listed almond size range, which has been determined by processor size and seedling to ensure uniformity. Traditional characteristics of them have not been specified. Please consult with your supplier to better understand the attributes of these varieties.

Be sure to work with your supplier to determine specific characteristics to meet your needs.

FORMS

WHOLE
NATURAL OR BLANCHED
COMMON SPECIFICATIONS
TYPICAL APPLICATIONS
• Filling for confectionery, bakery
• Ingredients for confectionery, energy bars, bakery
• Impact for processing

SLICED
NATURAL OR BLANCHED
COMMON SPECIFICATIONS
TYPICAL APPLICATIONS
• Ingredients for confectionery, bakery
• Impact for processing

SILVERED
NATURAL OR BLANCHED
COMMON SPECIFICATIONS
TYPICAL APPLICATIONS
• Ingredients for confectionery, bakery
• Impact for processing

DICED
NATURAL OR BLANCHED
COMMON SPECIFICATIONS
TYPICAL APPLICATIONS
• Filling for confectionery, bakery
• Impact for processing

BUTTER OR PASTE
NATURAL OR BLANCHED
COMMON SPECIFICATIONS
TYPICAL APPLICATIONS
• Filling for confectionery, bakery
• Impact for processing

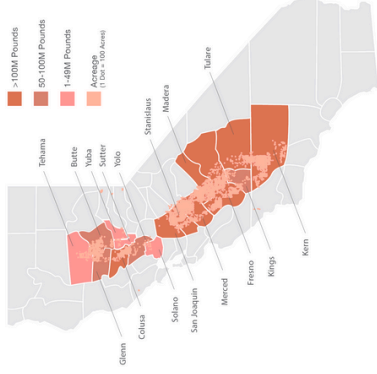
MEAL OR FLOUR
NATURAL OR BLANCHED
COMMON SPECIFICATIONS
TYPICAL APPLICATIONS
• Filling for confectionery, bakery
• Impact for processing

BUTTER OR PASTE
NATURAL OR BLANCHED
COMMON SPECIFICATIONS
TYPICAL APPLICATIONS
• Filling for confectionery, bakery
• Impact for processing

MEAL OR FLOUR
NATURAL OR BLANCHED
COMMON SPECIFICATIONS
TYPICAL APPLICATIONS
• Filling for confectionery, bakery
• Impact for processing

OIL
COMMON SPECIFICATIONS
TYPICAL APPLICATIONS
• Filling for confectionery, bakery
• Impact for processing

ALMOND PRODUCTION BY COUNTY



ALMOND VARIETIES

USDA GRADING PARAMETERS

DISSIMILAR
Different varieties of almonds in one lot are not allowed. Dissimilar applications or for further processing, such as blanching and roasting.

DOUBLES
Two kernels developing in one shell, which are not attached to the kernel in flat or concave.

CHIP & SCRATCH
Loss of kernel skin as a result of mechanical damage. If the chip or scratch is defined as injury, it affects in aggregate greater than 1% (0.2mm) in diameter, as defined as injury, (0.8mm) in diameter, it is defined as defect.

FORGES MATERIAL
Pieces of shell, hull, or other foreign material that is not attached to the almond-opening screen measuring 8.64* (0.32mm) in diameter.

SERIOUS DEFECTS
Any defect that makes a kernel or other almond unfit for human consumption. Such defects include: insect injury and damage by mold.

OTHER DEFECTS
Any defect that automatically detracts from the quality of almonds. Such defects include: mold, sprout, or shelling quality of the almonds. Such defects include: green, shelled, brown spots, and discoloration.

SPRUT & BROKEN
Seven weights or less of complete almonds that are broken through a round-opening screen measuring 8.64* (0.32mm) in diameter.

PARTICLES & DUST
Fragments of almond kernels or other foreign material that pass through a round-opening screen measuring 8.64* (0.32mm) in diameter.

USDA GRADES

	Whole Kernels	Minimum Diameter	Distimilar	Doubles	Chip, Scratch	Foreign Material	Particls & Dust	SPR & Broken	Other Defects	Screen Defects	Under Size
U.S. Extra No. 1	—	—	5%	3%	5%	0.05%	0.1%	1%	2%	1%	—
U.S. No. 1 (Supreme)*	—	—	5%	5%	3%	0.05%	0.1%	1%	4%	1.5%	—
U.S. Select Sheller Run	—	—	5%	15%	10%	0.05%	0.1%	1%	5%	1.5%	—
U.S. Standard Sheller Run	—	—	5%	15%	20%	0.1%	0.1%	5%	3%	2%	—
U.S. No. 1 (Whole & Broken)	30%	20/64 U.S.**	5%	35%	X	0.2%	0.1%	15%	3%	2%	—
U.S. No. 1 Pieces	X	8/64	X	X	X	0.2%	0.1%	1%	X	3%	5%

X Not established
* Also included in "Other Defects"
** Includes mass. No under 20/64 inch.

* U.S. No. 1 is commonly referred to by industry as Supreme. However, Supreme is not a USDA grade. ** U.S. = United States Specified (Effective 10/1/1997)



ORCHARD TIPS

YOU WILL BE IN WORKING ORCHARDS WE WANT YOU TO BE AWARE OF A FEW THINGS AS YOU ENTER;

- There are bees pollinating the blossoms, be careful.
- Water Conservation is important, we use drip irrigation that you will see between the trees, please be careful. not to step on or touch the equipment.
- We live and work in the orchards, please stay in the assigned areas as you may encounter farm animals and watchdogs if you venture too far.
- Those beautiful flowers become almonds, please do not touch or pick the flowers...that's how we make a living.

DO'S & DON'TS

DO

- Take lots of photos & share with us - #visitmodesto & tag us @visitmodesto
- Take walks in approved areas
- Be careful of Bees and Gopher holes
- Park only in designated areas

PLEASE DON'T

- Walk beyond identified paths in the orchards
- Pick the blossoms - that's a future almond!
- Forget to clean up after your group

ABOUT ALMONDS

Between mid-February and mid-March, almond buds burst into beautiful white and pink blooms. During this time, beekeepers bring hives into the orchards to help pollinate the crop. As the trees blossom, honey bees forage for pollen and nectar, bringing it back to their hives as their first natural food source of the year. Every almond you eat exists because a honey bee pollinated an almond blossom.

ALMOND GROWTH

From March to June, almond kernels mature and grow to full size, with the shell hardening around it—both protected by a fuzzy outer hull. Once the weather heats up, farmers irrigate orchards taking great care to ensure each drop of water is used responsibly and efficiently. These green almonds are often harvested for various culinary uses. In July, almond hulls split open, exposing the almond shell and allowing it and the kernel inside to dry.

CALIFORNIA ALMONDS

Producing 80% of the world's supply, California almonds make their way to almond lovers in over 90 countries worldwide. And the biggest almond lovers are right here in the U.S., where over 30% of almonds grown in California each year are consumed. Almond farming is a long-term commitment. Most orchards produce for a maximum of 25 years, yielding their first crop three years after planting. Along with all of California's almond farmers, we thank you for taking this tour!

ALMOND HARVEST

Once the weather heats up, farmers irrigate the orchards to ensure each drop of water is used responsibly (these green almonds are often harvested for culinary uses). In July, the hulls split open, exposing the shell and allowing it and the kernel to dry. After harvest, almonds go to a huller/sheller facility where a roller removes the hull, shell and orchard debris. Then to the processor for sizing, where the kernels drop into bins by size. They are then kept in controlled storage until either shipped or processed.

SHAKE THAT TREE!

Yes, there are actually 'tree shakers' that the farmers use each fall to 'shake that tree' ! The natural protection of the outer hull and shell protect the almond from damage, so this vigorous shaking process allows the almonds to fall to the ground and dry naturally in the California sun.

After drying for 7-10 days, a 'sweeper' machine sweeps the almonds into neat rows and then the harvester, or 'pickup' machine drives over the rows and actually vacuums the nuts up into a cart for the sorting part of the journey.

SPECIAL THANKS AND ASSISTANCE FROM



BLOOMING ORCHARDS WITH PUBLIC ACCESS AND PARKING

Rodin Farms

5000 Oakdale Rd, 95357
(209) 551-6701

Roberts Ferry Gourmet

20493 Yosemite Blvd, 95386
(209) 874-3247

Zinc House Farm & Clark Ferrea Winery

20679 CA-120, 95320
(209) 838-7000

Open Fri - Sun from 12pm-5pm ONLY

VAN GOGH CHALLENGE

Our Canvas is Growing! For the first time ever, we are opening our signature blossom art contest to more than just photography! Whether you are a painter, a digital artist, a sculptor, or a photographer, we invite creators from across the Central Valley to capture the magic of the orchards in any medium.

Inspired by the swirling whites and pinks of the bloom, show us your unique vision of Modesto's most beautiful season. Your masterpiece starts here.

SCAN TO DISCOVER THIS YEAR'S NEW CATEGORIES AND ENTRY DETAILS.



Questions? Contact Visit Modesto:

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- @visitmodesto