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. The classification is determined in accordance with the defects allowed in the Standard's section "IV, Provisions concerning tolerances".

**QUALITY DEFECTS**

**INTACT**

Rancidity is the unpalatable odor and flavor of deteriorating edible fats and oils in foods. It is difficult to distinguish visually rancid almonds. Industry relies on several analytical methods such as Peroxide Value (PV) for routine estimates of oxidation however, there is no uniform or standard method for detecting oxidative changes.

**INTACT, LESS 1/8 MISSING**

**PIECES, SPLITS, BROKEN**

**RANCID**

**LARGE PIECES**

**BROKEN PIECES**

**SHRUNKEN / SHRIVELED KERNEL**

**BLEMISHES AND DISCOLOURATION**

**GUMMY, BROWN SPOT**

**INSECT / PEST DAMAGE**

**CHIPPED AND SCRATCHED**

**FOREIGN, EXTRANEOUS MATTER**

The UNECE standard for almond kernels and an electronic version of this poster can be retrieved from the following addresses.

Standard: https://unece.org/trade/wp7/DDP-Standards
Poster: https://unece.org/trade/wp7/brochures-and-publications