

DEFINITION & CLASSIFICATION



The UNECE standard DDP-06* 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.

KERNEL DESCRIPTIONS AND QUALITY DEFECTS



WHOLE: Intact or less than 1/8 missing



PIECES: Greater than 1/8 missing; > 1/8 “ diameter



LARGE PIECES: 1/2-7/8 kernel; > 1/8” diameter



SMALL BROKEN PIECES: Less than 1/2 kernel; > 1/8” diameter



DOUBLES: Kernels that developed in shells containing two kernels



MOULD: Mould filaments visible to naked eye



SHRUNKEN / SHRIVELLED KERNEL (variety characteristic not a defect)



BLEMISHES AND DISCOLOURATION



FOREIGN, EXTRANEIOUS MATTER



INSECT / PEST DAMAGE



CHIPPED AND SCRATCHED



GUMMY: Resinous substance covering area > 6 mm diameter
BROWN SPOT: Sunken discolored area > 3 mm diameter