UNECE

COMMERCIAL AND MARKETING QUALITY OF
ALMOND KERNELS*

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.**

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

QUALITY DEFECTS

INTACT

INTACT, LESS 1/8 MISSING

PIECES, SPLITS, BROKEN

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.

RANCID

LARGE PIECES

BROKEN PIECES

SHRUNKEN / SHRIVELED KERNEL

BLEMISHES AND DISCOLOURATION

GUMMY, BROWN SPOT

INSECT / PEST DAMAGE

CHIPPED AND SCRATCHED

FOREIGN, EXTRANEOUS MATTER