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 1/8 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, EXTRANEOUS MATTER**
- **INSECT / PEST DAMAGE**
- **CHIPPED AND SCRATCHED**
- **GUMMY**: Resinous substance covering area > 32 mm²
- **BROWN SPOT**: Sunken discolored area > 8 mm²

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

- **Standard**: [https://www.unece.org/trade/agr/standard/dry/DDP-Standards.html](https://www.unece.org/trade/agr/standard/dry/DDP-Standards.html)
- **Poster**: [https://unece.org/trade/wp7/brochures-and-posters](https://unece.org/trade/wp7/brochures-and-posters)