

ALMOND

<p>Quality specification / deliverable grades</p>	<p>The delivered Almonds shall confirm to the following quality specifications,</p> <ol style="list-style-type: none"> 1. Nonpareil Variety of Californian OR Australian origin, 22/30 pieces/OZ, light medium brown colored Kernels. 2. Dissimilar-5% max 3. Doubles (Twins) -5% max 4. Chips* and Scratches*-5% max in which 1% max Chips. 5. Foreign material-0.02% max. 6. Splits and Broken*-1% max. 7. Other defects-4% max includes, <ul style="list-style-type: none"> • Gum-more than ¼ in diameter • Shriveling-Less than ¾ of pellicle filled • Brown spot more than 1/8 inch in diameter. 8. Moisture: 5% max with surface moisture not more than 1%. Surface moisture is treated separately. 9. The lot should be free from live infestation. 10. Serious defects-0.5% max includes decay, rancidity, insect injury and damage by mold. <p>*Chipped Kernel – If in aggregate more than equivalent of a circle of 3mm diameter in depth</p> <p>*Scatched Kernel - If in aggregate more than equivalent of a circle of 3mm diameter in superficially</p> <p>*Split and Broken- means seven-eight or less of complete whole kernels but which will not pass through a round opening 8/ 64 of an inch (3.22mm) in diameter.</p>
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Note: The above specifications are subject to change and may vary on contract month basis. Members and their respective constituents are advised to refer the respective applicable circulars issued by the Exchange from time to time.