



PEARL CROP™

CALIFORNIA PREMIUM ALMONDS
PRODUCT CATALOG



This amazing little nut made its first known appearance in 1400 BC. The book of Numbers in the Bible tells of Aaron's rod that blossomed and bore almonds, using them as a symbol to represent the divine approval of Aaron by God. In 100 AD almonds were used as a fertility blessing by the Romans. Eventually, almonds were brought to California in the mid 1700s by Franciscan Padres. However, it wasn't until a century later that almonds would make it to the Central Valley. Now they are the largest U.S. specialty crop export, as well as the top agricultural export of the state of California.



PEARL CROP VARIETIES

OUR TOP SIX CALIFORNIA PREMIUM VARIETIES



NONPAREIL

Nonpareil is the first variety to be harvested, and sets the standard of measure for all varieties. It is desired for its high quality nut and thin shell. It is a flat, medium-sized kernel that is easy to process, which results in a blemish-free nut.



CARMEL

Carmel is harvested 15 days after Nonpareil. Carmel has a soft, thinner, but well-sealed shell. It produces a medium-sized, elongated nut. They are easy to process and commonly used for blanching and roasting.



MONTEREY TYPE

Monterey Types bloom close to Nonpareil, but mature and harvest much later. The nut is large, elongated, and has been known to have a fair amount of doubles. The shell is fairly soft, well-sealed and not difficult to process.



MISSION TYPE

Mission Types bloom six days and harvest 28 days after Nonpareil. They are well-sealed and hard-shelled. The nut is plump and small to medium. The skin is darker and more wrinkled than Nonpareil, which leads to good flavor adherence.



CALIFORNIA TYPE

California Type trees are easily blanchable and used primarily in manufactured products. California Type almonds have a wide range of harvest times, shell hardness, kernel shapes, skin color, and surface characteristics. This makes the type adaptable to different needs, and used throughout the industry.



PEERLESS

Peerless harvest is 7-10 days after Nonpareil. This nut is used as an in-shell product because of its attractive, light-colored and hard shell. Peerless has a fair-quality kernel.

USDA GRADES

| USDA Grades (Effective 3/24/97) | Whole Kernels | Minimum Diameter (in in.) | Dissimilar | Doubles | Chip & Scratch | Foreign Material | Particles & Dust | Split & Broken | Other Defects | Serious Defects | Undersize |
|------------------------------------|------------------|---------------------------------|------------|---------|-------------------|---------------------|---------------------|-------------------|------------------|--------------------|-----------|
| US Fancy | — | — | 5% | 3% | 5% | .05% | .1% | 1% | 2% | 1% | — |
| US Extra No. 1 | — | — | 5% | 5% | 5% | .05% | .1% | 1% | 4% | 1.5% | — |
| US No. 1 (Supreme)* | — | — | 5% | 15% | 10% | .05% | .1% | 1% | 5% | 1.5% | — |
| US Select Sheller Run | — | — | 5% | 15% | 20% | .1% | .1% | 5% | 3% | 2% | — |
| US Standard Sheller Run | — | — | 5% | 25% | 35% | .2% | .1% | 15% | 3% | 2% | — |
| US No. 1 Whole & Broken | 30% | 20/64 UOS† | 5% | 35% | x | .2% | .1% | x | 5% | 3% | 5% |
| US No. 1 Pieces | x | 8/64 | x | x | x | .2% | 1% | x | 5% | 3% | 5% |

*US No. 1 is commonly referred to by industry as supreme. However, supreme is not a USDA grade.

† UOS = Unless Otherwise Specified.

No limit established.

Also included in "Other Defects"

Includes max. 2% under 20/64 inch.

Includes max. 5% under 20/64 inch.
% also included in "Chip & Scratch"

1 US ton = .907 metric ton

1 metric ton = 2,204.6 pounds

1 pound = 453.6 grams

10 oz. = 283.5 grams

Sample sizes (pounds)

| | | | |
|----------|--------|---------------|---------|
| Lot Size | 10,000 | 10,000-44,000 | >44,000 |
|----------|--------|---------------|---------|

| | | | |
|-------------|-------|-------|-------|
| Grams Drawn | 2,000 | 4,000 | 6,000 |
|-------------|-------|-------|-------|

| | | | |
|----------------|-------|-------|-------|
| Grams Analyzed | 1,000 | 2,000 | 3,000 |
|----------------|-------|-------|-------|



USDA GRADE DESCRIPTIONS

U.S. FANCY

The highest grade; typically appropriate for products where the visual appeal of the almond is critical to the application. The grade is not widely used.

U.S. EXTRA NO. 1

Similar to U.S. Fancy; ideal for food applications where the appearance of the almond is very important.

U.S. NO. 1 SUPREME

Typically used for whole almond applications or for further processing, such as blanching and roasting.

U.S. SELECT SHELLER RUN

Mid-quality grade; good choice for applications where the almonds with minimal sorting/processing can be incorporated with other ingredients; for example, inside a confectionery product and the higher level of chipped and scratched kernels are accepted. Also appropriate for further processing such as blanching, grinding, roasting, dicing, and slicing.

U.S. STANDARD SHELLER RUN

Good grade for further processing such as blanching, dicing, or paste; particularly where a higher level of split and broken kernels is not a concern.





SIZING

The sorting process separates almonds into sizes by their diameter and weight. They are categorized by weight, or kernels per ounce. For example "18/20" denotes between 18 and 20 almonds per ounce to classify as this size.



18/20



20/22



23/25



25/27



27/30



30/32



32/34



36/40



USDA GRADING PARAMETERS



DISSIMILAR

Description: Typically used for whole almond applications or for further processing, such as blanching and roasting.



DOUBLES

Description: Two kernels developing in one shell. One side of a double kernel is flat or concave.



CHIP & SCRATCH

Description: Loss of kernel skin as a result of mechanical processing. Greater than 1/8" (3.2mm) in diameter, it is defined as injury; if affecting, in aggregate, greater than 1/4" (6.4mm) in diameter, it is defined as defect.



FOREIGN MATERIAL

Description: Pieces of shell, hulls, or other foreign matter that will not pass through a round-opening screen measuring 8/64" (3.2mm) in diameter.



PARTICLES & DUST

Description: Fragments of almond kernels or other material that will pass through a round-opening screen measuring 8/64" (3.2mm) in diameter.



SPLIT & BROKEN

Description: 7/8 or less of complete whole kernels that will not pass through a round-opening screen measuring 8/64" (3.2mm) in diameter.



OTHER DEFECTS

Description: Any defect that materially detracts from the appearance of the individual kernel or the edible or shipping quality of the almonds. The defects include gum, shrivel, brown spot, discolored, and chipped and scratched kernels greater than 1/4" (6.4mm) in diameter.



SERIOUS DEFECTS

Description: Any defect that makes a kernel or piece of kernel unsuitable (includes decay, rancidity, insect injury, and damage by mold).

PACKAGING

Almonds are packaged in 25 and 50 pound cartons of kernels, and 1 ton in-shell fiber bulk sacks. Pearl Crop also uses nitrogen-filled bags that can hold up to 50 pounds.

STORAGE

Almonds are best stored in dry, cool places. If kept under 40° F and 65% relative humidity, almonds can store for nearly two years and retain their quality. The California Almond Board also suggests avoiding exposure to strong odors such as onions, garlic, and fish; as almonds absorb odors from their surroundings. It is also important to protect them from prolonged, direct sunlight and insects for prolonged storing. If you follow these easy tips, you will always have a fresh supply of almonds.

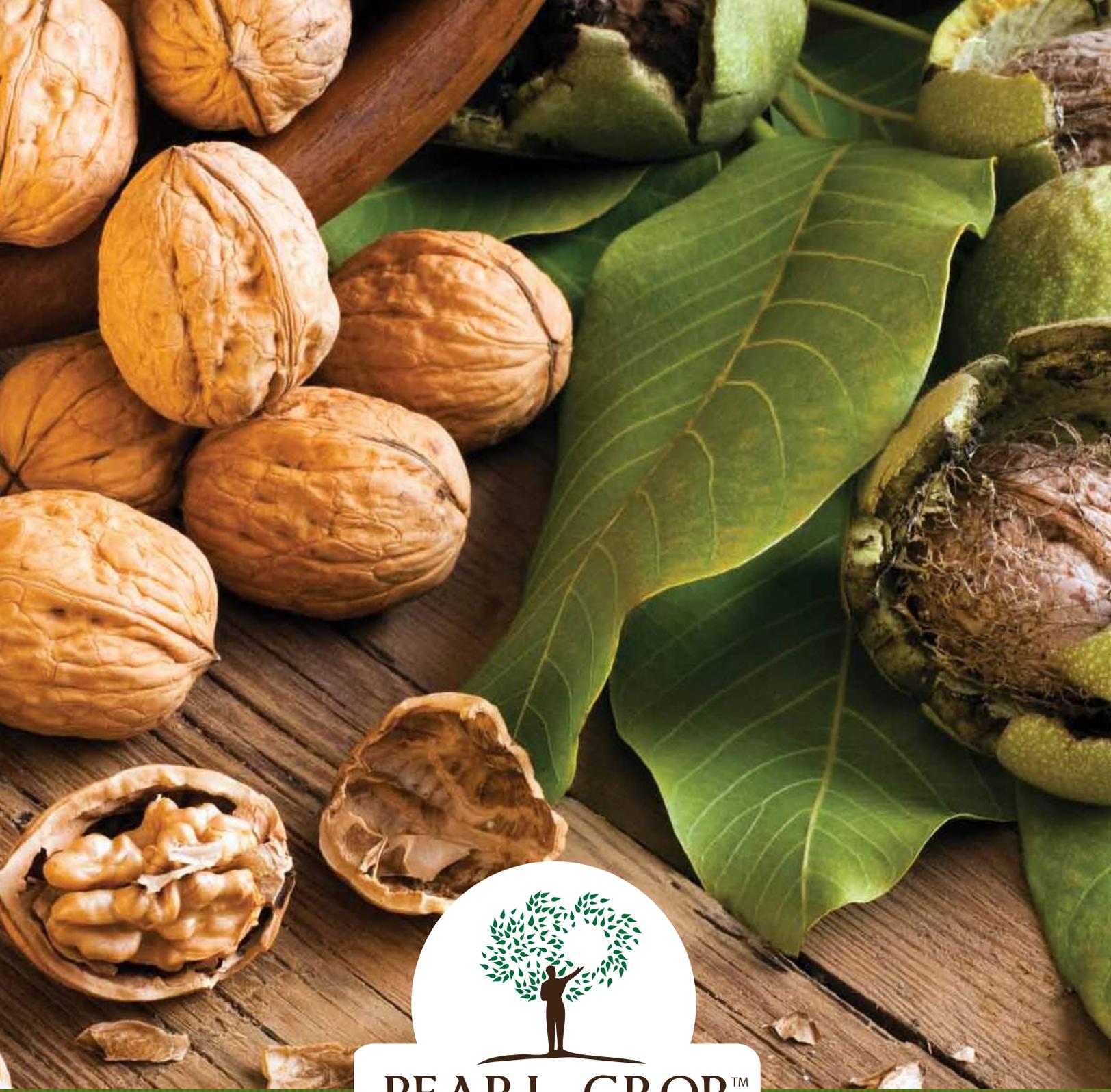


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PEARL CROP™

CALIFORNIA PREMIUM WALNUTS
PRODUCT CATALOG

Walnuts are considered to be one of the oldest forms of food known to man, dating back as far as 7000 BCE. The most common walnut tree used in nut production is the English Walnut. They are held in high regard, both for their edible seed and its high quality timbre. The leading commercial producers of walnuts are China, The United States (California produces 99%), France, Chile and India. Walnuts are a rich source of omega 3 fatty acids and antioxidants.



PEARL CROP VARIETIES OUR TOP SIX CALIFORNIA PREMIUM VARIETIES



CHANDLER

Chandlers are late bloomers and harvest toward the end of September to the middle of October. This variety is prized for having large and smooth textured nuts. They have a well-sealed shell and a pearly-white kernel. Chandlers have the highest color grade for all walnut varieties.



HARTLEY

Hartleys are harvested in mid-late season. The nut is fairly large and has a pointed tip. It has a thin, but well-sealed shell. Crack-out and light color percentages are lower than other varieties.



HOWARD

Howard is harvested in mid-season from the middle to end of September. It produces a large, round and smooth nut. It has a high percentage of light kernels and a well-sealed shell.



SERR

Serr harvests early to mid-season. Crack-out is 59% with a large kernel size of over 7 grams. Shell seal is fair to good. Color is also fair at 60% light kernels.



TULARE

Tulare is harvested in mid-season. This variety is known for high quality kernels at 7.5 grams. It has fair crack-out of 59%, and good percentage of light kernels. Nuts are large, mostly round and well-sealed.



VINA

Vina harvest is early to mid-season. It produces a high quality, medium sized kernel. Shells are pointed and well-sealed.

COLORS

THE WALNUT SPECTRUM CHART (FOR COMPARISON ONLY) ILLUSTRATES THE WIDE RANGE OF COLOR CLASSIFICATIONS AVAILABLE.

EXTRA LIGHT No more than 15% shall be darker than extra light of which only 2% (including the 15%) may be darker than light.



LIGHT No more than 15% shall be darker than light of which only 2% (including the 15%) may be darker than light amber.

LIGHT AMBER No more than 15% may be darker than light amber of which only 2% (including the 15%) may be darker than amber.



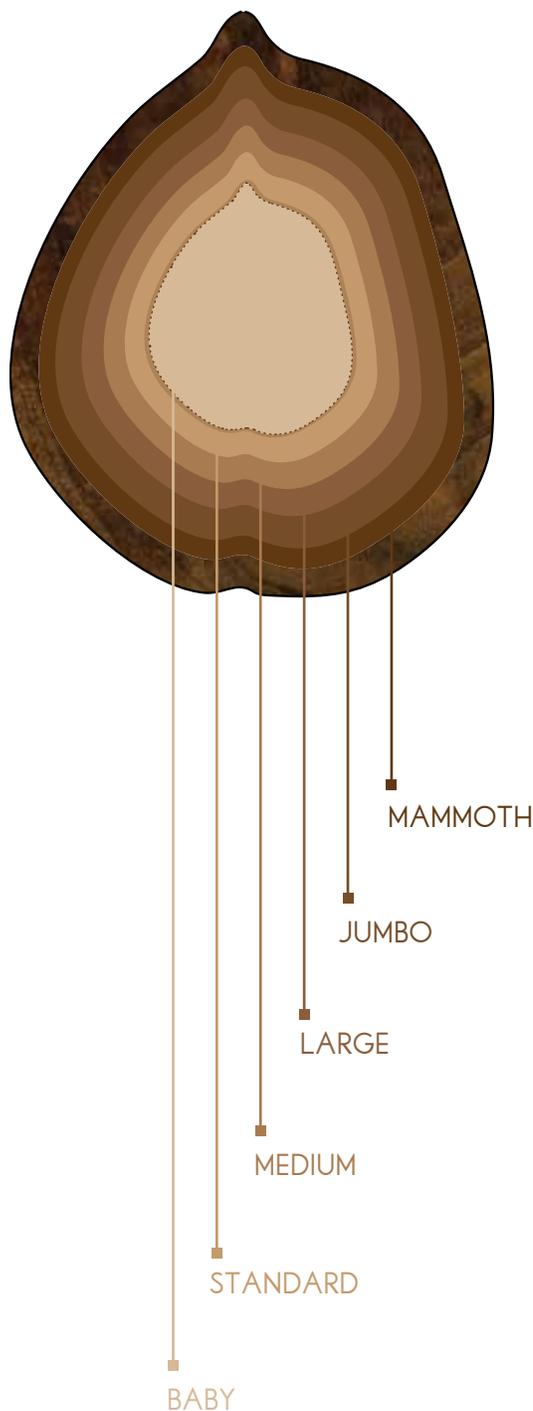
AMBER No more than 10% shall be darker than amber.

Walnut Color photos provided by the California Walnut Commission.



IN-SHELL SIZES

CALIFORNIA PREMIUM SHELLED WALNUTS COME IN A VARIETY OF SIZES.



MAMMOTH

Mammoth size means walnuts of which not over 12 percent, by count, pass through a round opening $96/64$ inches in diameter.

JUMBO

Jumbo size means walnuts of which not over 12 percent, by count, pass through a round opening $80/64$ inches in diameter.

LARGE

Large size means walnuts of which not over 12 percent, by count, pass through a round opening $77/64$ inches in diameter; except that for walnuts of the Eureka variety and type, such limiting dimension as to diameter shall be $76/64$ inches.

MEDIUM

Medium size means walnuts of which at least 88 percent, by count, pass through a round opening $77/64$ inches in diameter, and of which not over 12 percent, by count, pass through a round opening $73/64$ inches in diameter.

STANDARD

Standard size means walnuts of which not over 12 percent, by count, pass through a round opening $73/64$ inches in diameter.

BABY

Baby size means walnuts of which at least 88 percent, by count, pass through a round opening $74/64$ inches in diameter, and of which not over 10 percent, by count, pass through a round opening $60/64$ inch in diameter.



KERNEL SIZES

BELOW ARE OUR DIFFERENT DESCRIPTIONS OF KERNEL SIZES.



WALNUT HALVES

Description: 7/8 inch or more of the kernel is intact. 85% or more of lot, by weight, are half kernels with the remainder three-fourths half kernels.

USDA Size Tolerances: No more than 5% smaller than three-fourths halves of which no more than 1% may pass through 16/64 inch (6.35 mm) round screen hole.



WALNUT PIECES AND HALVES (Halves and Pieces)

Description: 20% or more of lot, by weight, are half kernels (7/8 inch or more of the kernel is intact).

USDA Size Tolerances: No more than 18% shall pass through 24/64 inch (9.52 mm) round hole of which no more than 3% may pass through 16/64 inch (6.35 mm) and of 3% no more than 1% may pass through 8/64 inch (3.18 mm) round screen hole.



WALNUT PIECES

Description: Portions of kernels in lot cannot pass through 24/64 inch (9.53 mm) round openings.

USDA Size Tolerances: No more than 25% shall pass through 24/64 inch (9.53 mm) round hole of which no more than 5% may pass through 16/64 inch (6.35 mm) and of 5% no more than 1% may pass through 8/64 inch (3.18 mm) round hole included in the 5%.



WALNUT MEDIUM PIECES

Although not covered in USDA Standards, Medium Pieces are a common size classification used in the California walnut industry. No less than 98% may pass through a 32/64 inch (12.7 mm) screen. No more than 3% may pass through 16/64 inch (6.35 mm) screen. No more than 1% may pass through 8/64 inch (3.18 mm) screen.



WALNUT SMALL PIECES

Description: Portions of kernels in lot pass through 24/64 inch (9.53 mm) round openings but cannot pass through 8/64 inch (3.18 mm) round openings.

USDA Size Tolerances: 10% will not pass through 24/64 inch (9.53 mm) round hole and 2% pass through 8/64 inch (3.18 mm) round hole.



WALNUT MEAL DOUBLE DICED

The smallest form of the California walnut comes in various consistencies ranging from a coarse meal to a fine powder. Use walnut meal to dust cakes, integrate into dough and batter and for walnut compounds. Finely ground walnuts are incorporated into pastas, added to fillings, and used as a thickening agent in sauces.

PACKAGING

California walnuts are produced in a wide variety of sizes, color grades and combinations of sizes and colors to meet the specifications of any industrial formulation. Commercial product meets the same high standards of quality as those sold directly to the consumer, as a general rule, pieces and halves are available in 25 lb. (11.25 kg) corrugated boxes with or without polylined bags. Smaller kernel sizes are usually available in 30 lb. (13.25kg) boxes. In-shell walnuts are packed in 55 lb. (25kg) sacks. Sacks are labeled with the Pearl Crop logo.

STORAGE

Store walnuts in low moisture, (55 to 65 percent relative humidity), and low temperature 32-38 degrees F (0-3.3 degrees C) conditions. To ensure maximum shelf life and freshness, keep walnuts in an odor free environment. Walnuts keep well in refrigerated conditions, away from excessive heat, moisture and light.



FOR MORE INFORMATION

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