



TURKHAN FOODS

BY PEARLCROP



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 California's top agricultural export.



TURKHAN FOODS ALMOND VARIETIES

OUR TOP FIVE CALIFORNIA PREMIUM VARIETIES



NONPAREIL

Nonpareil is the first variety to be harvested, and sets the standard of measure for all almond types. 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.



INDEPENDENCE

Independence Type almonds bloom with Nonpareil, and its harvest can be two to three days before Nonpareil. Research shows that Independence can set full commercial crops with fewer bees. The very large high quality nut has light color, yields an excellent sweet flavor and blanches well.



CARMEL TYPE

Carmel Types have 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.



MISSION TYPE

Mission Types bloom six days and harvest twenty eight 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 blanched 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.

Variety photos provided by the Almond Board of California

PACKAGING

Our almonds are generally 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.



MANUFACTURED
ALMONDS



SHELLED
ALMONDS



IN-SHELL
ALMONDS

STORAGE

If you follow these easy tips, you will always have a fresh supply of almonds. 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.

USDA GRADES—SHELLED ALMONDS

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

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.

USDA GRADE PARAMETERS—SHELLED ALMONDS



DISSIMILAR

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



DOUBLES

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



CHIP & SCRATCH

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

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

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



SPLIT & BROKEN

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

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

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

USDA GRADE SIZING



20/22



23/25



25/27



27/30



30/32



32/34



36/40



34/36

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.

USDA GRADES—IN-SHELL ALMONDS

USDA Grades	Medium	External Defect	Dissimilar	Undersize	Foreign Material	Internal (Kernal) Defect
US No. 1*	28/64	10%	5%	5%	2%	10%
US No. 1 Mixed	28/64	10%	-	5%	2%	10%
US No. 2	28/64	10%	5%	5%	2%	10%
US No. 2 Mixed	28/64	10%	-	5%	2%	10%

- No limit established.
- Includes max. 5% serious, no live insects in shell.
- Includes max. 1% less than 24/64 by weight. All others by count.
- Additional 20% for discoloration of shell.

*U.S. No. 1 is commonly referred to by industry as Supreme. However, Supreme is not a USDA grade.



USDA GRADE PARAMETERS—IN-SHELL ALMONDS

U.S. NO. 1

Free from loose, extraneous and foreign material. Shells are clean, fairly bright, fairly uniform in color and free from damage caused by discoloration, adhering hulls, broken shells or other means. Kernels are well dried, free from decay, rancidity, damage caused by insects, mold, gum, skin discoloration, shriveling, brown spots or other means.

LOOSE FOREIGN MATERIAL

2%, including 1% passing through a 24/64" screen (this is also by weight).

INTERNAL DEFECTS

10%, including 5% serious damage.

U.S. NO. 1 MIXED

U.S. No. 1 grade, except that two or more varieties are mixed.

U.S. NO. 2

Consists of almonds in the shell that meet the requirements of U.S. No. 1 grade, except that an additional tolerance of 20% shall be allowed for almonds with shells damaged by discoloration.

U.S. NO. 2 MIXED

Consists of almonds in the shell that meet the requirements of U.S. No. 2 grade, except that two or more varieties of almonds are mixed.

SIZE

Unless otherwise specified, 28/64" in thickness.





LINDEN NUT

BY PEARLCROP



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.



LINDEN NUT WALNUT VARIETIES

OUR TOP FIVE 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. Hartleys can be bleached and in-shell variety.



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. Howard nuts can be bleached.



TULARE

Tulare is harvested in mid-season. This variety is known for high quality kernels. It has a fair crack-out of over 50%, and a good percentage of light kernels. Nuts are large and mostly round and not well-sealed.

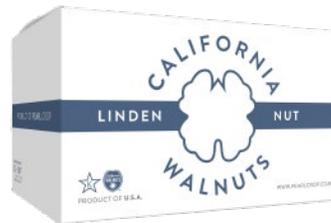


VINA

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

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 products meet 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 typically 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.



SHELLED WALNUTS



IN-SHELL WALNUTS

STORAGE

Store walnuts in low moisture, (55 to 65% relative humidity), and low temperature 32-38° F (0-3.3° 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.

SHELLED WALNUT COLORS

The walnut spectrum chart 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.



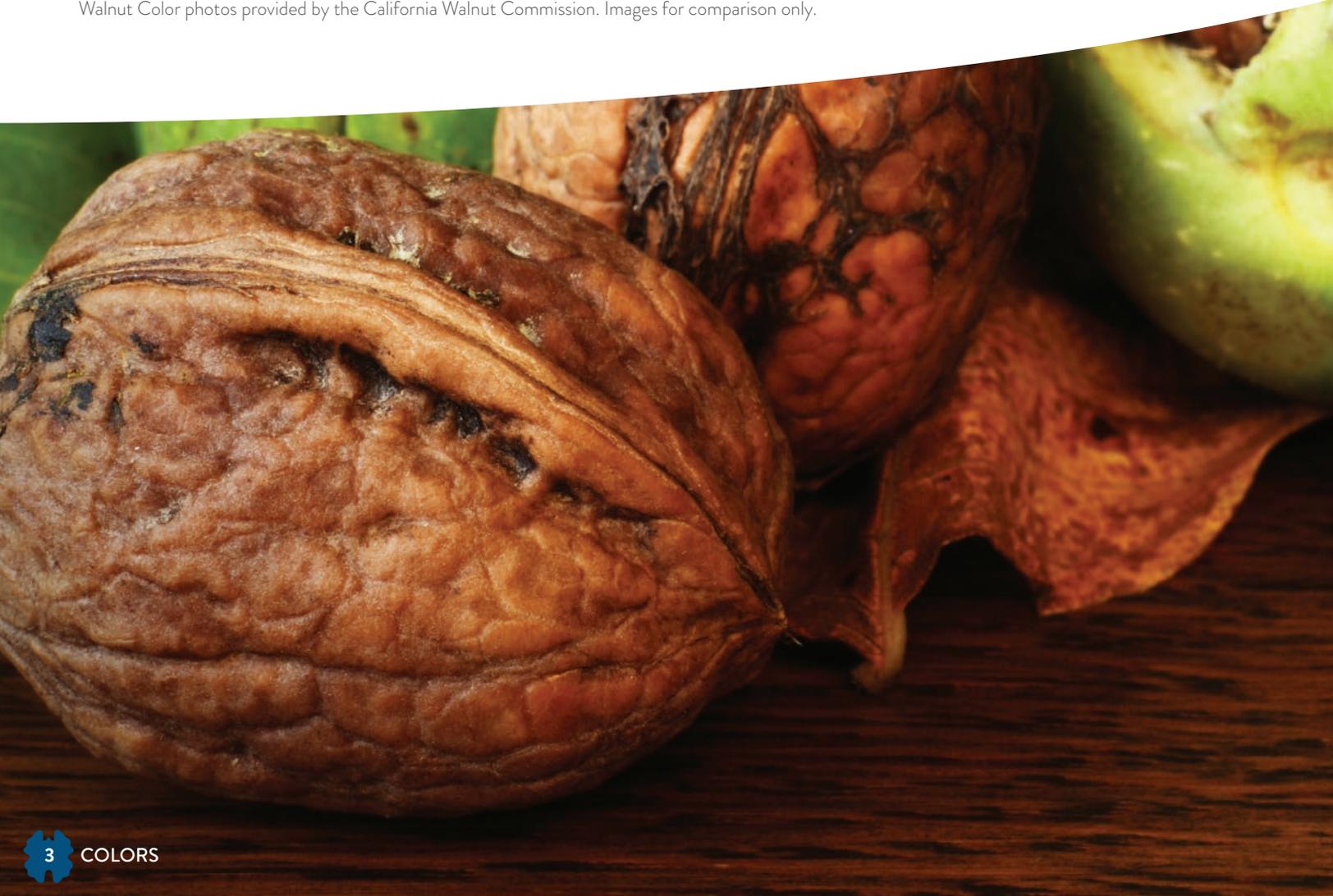
LIGHT No more than 15% shall be darker than light of which only 2% (including the 15%) may be darker than light amber.

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. Images for comparison only.



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)

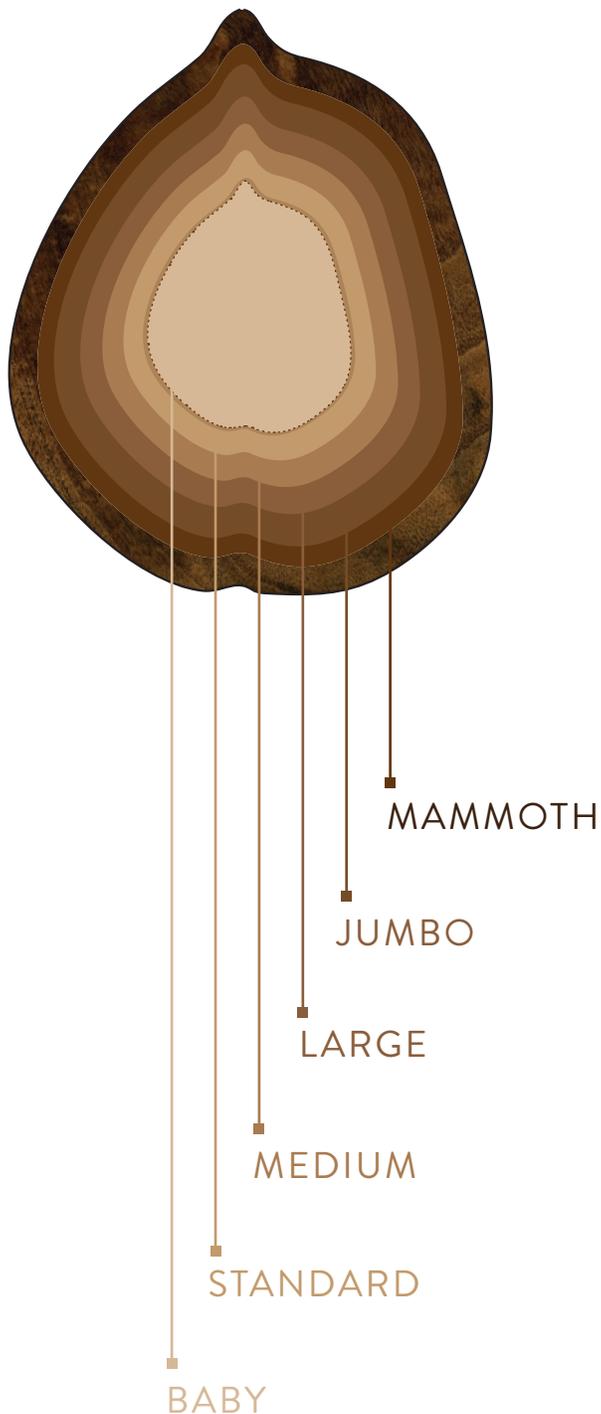
The smallest form of the California walnut comes in various consistencies ranging from a coarse meal to a fine powder. Use walnut meal to dust cakes, integrate into dough and batter and for walnut compounds. Finely ground walnuts are incorporated into pastas, added to fillings, and used as a thickening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

Kernel size 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%, by count, pass through a round opening $96/64$ inches in diameter.

JUMBO

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

LARGE

Large size means walnuts of which not over 12%, 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%, by count, pass through a round opening $77/64$ inches in diameter, and of which not over 12%, by count, pass through a round opening $73/64$ inches in diameter.

STANDARD

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

BABY

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



PEARLCROP

OUR ROOTS



We started Pearl Crop in 2007 with seeds sown long ago. It's a family business three generations in the making that combines historical knowledge and expertise with new innovations in processing.

At Pearl Crop, we're as proud of our relationships with local growers as we are of our global exporting business, now more than 45 countries strong. California is home, but our reach and reputation for quality extend around the world.

Pictured: The Turkhans at a family celebration.

OUR JOURNEY

2007

Pearl Crop, Inc., is founded, originally as Turkhan Nuts, a family-owned almond and walnut company.



2010

Our first nut processing plant opens in Ripon, and we change our name to Turkhan Foods.



2013

We acquire Linden Nut Company to focus on walnut processing and dedicate Turkhan Foods exclusively to almonds.



2015

Linden Nut Company and Turkhan Foods merge into Pearl Crop, Inc., with the purchase of a new facility in Stockton.



2020

We expand with facilities in Lodi and Modesto, adding validated pasteurization and value-added processing to our list of capabilities.



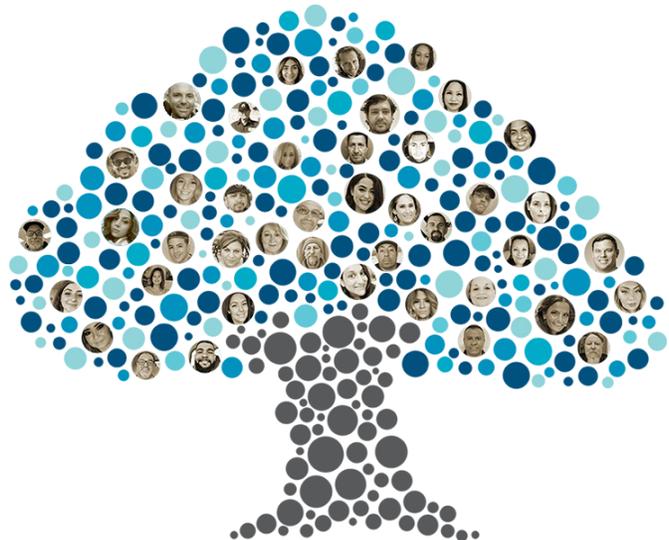
2020

Octonuts, our premium retail brand, launches with cold-pressed nut oils, protein powders and more yummy, nutty goodness.



OUR TEAM, OUR FAMILY

Pearl Crop is a family-owned business—and also just family. Success lies in cultivating strong relationships and we continue to grow, thanks to our collaborative culture and a passion for service and quality. Simply put: we put people first.

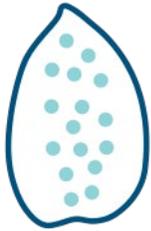


PEARL CROP CAPABILITIES

CALIFORNIA ALMONDS

Pearl Crop offers a seamless experience with dedicated facilities for every production need.

In other words: it's soup to nuts.



In-shell (Natural)

Almonds and walnuts plucked right from the trees in California's premium growing region.



Raw

Nuts in their purest form: shelled and separated so only the highest quality kernels remain.



Pasteurization

Our steam pasteurization process completely eliminates pathogens like salmonella, yeast and mold.



Dry Roasting

Roasting enhances flavor and produces the nutty, satisfying crunch consumers crave.



Oil Roasting

You choose the oil and we roast almonds or walnuts at a high heat for peak freshness and flavor.



Dicing

Nuts cut to your specifications, from large to finely diced, for topping baked goods and more.



Slicing

California almonds, walnuts, and other nuts sourced by us and precision-cut to your exact specifications for salad, snack bars and more.



Mixed Nuts

Your own custom blend packaged for your needs. Our specialized equipment can create virtually any assortment.



Nut Butter

Your choice of nuts, buttered or pasted to order, in a variety of textures and sizes for retail or food service.



Meal

Gravity-fed milling delivers premium results, including coarsely ground meal, with almonds, walnuts, cashews—any nut you choose.



Flour

Raw nuts pulverized to an ultra-fine powder—and a perfect gluten-free alternative to traditional flours.



High-Protein Powder

The ultimate in plant-based nutrition. Choose a nut or create a custom blend for us to grind, press and defat.



Cold Pressing

Our innovative pressing machinery leaves flavor and aroma intact, resulting in the highest quality almond and walnut oils.



Crude Oil

Expeller pressed without chemicals to maximize nutrients. Packed for retail and food service in flexitanks, ISO tanks, IBC totes or drums.



Retail Packaging

The final step. We package and label your finished product for retail, in jars, pouches, bottles and more.



Toll Processing also available.



PEARLCROP

LODI

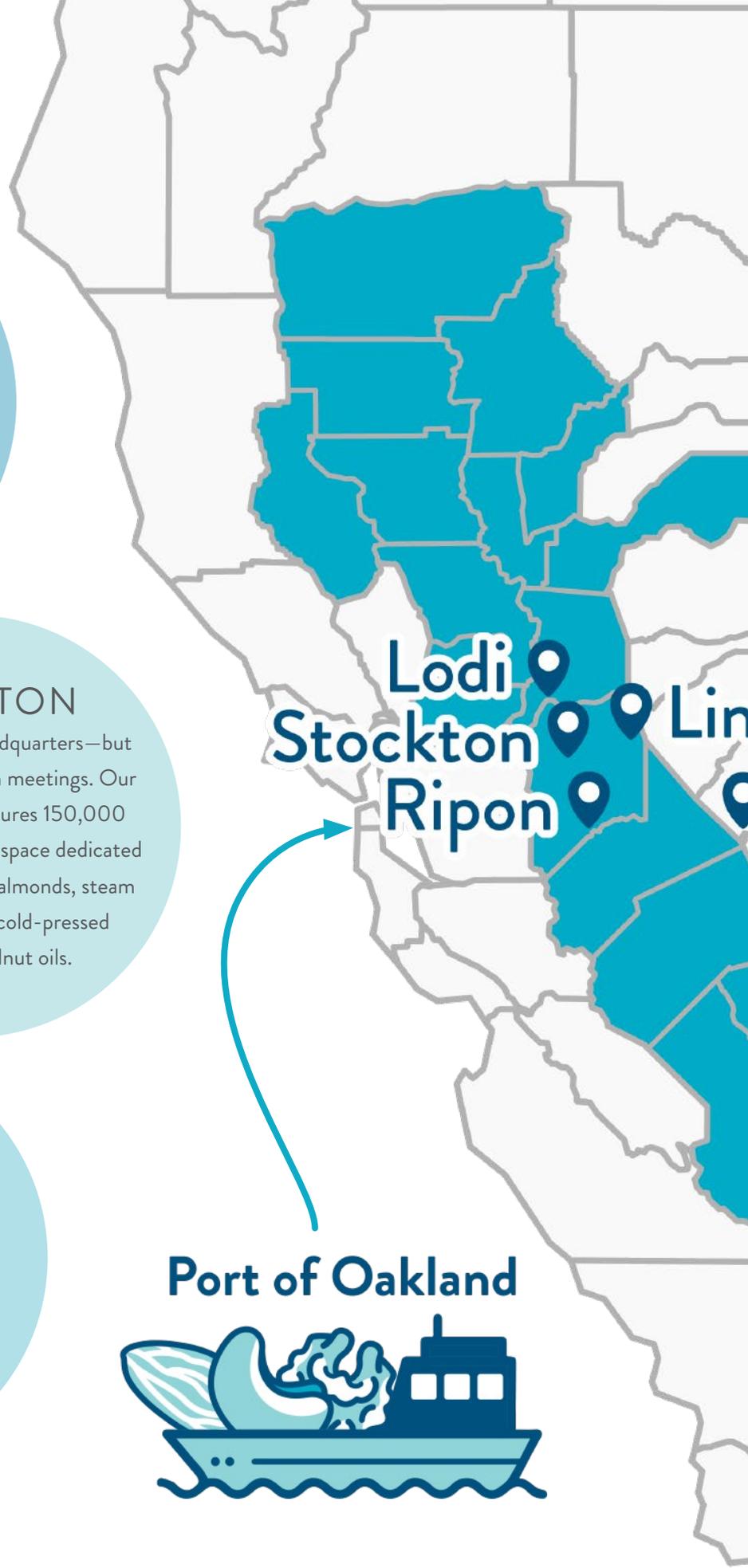
Previously the Lodi Nut Company, this new facility streamlines ready-to-eat operations—steam pasteurization, oil and dry roasting, dicing, milling and retail packaging—with more than 60,000 square feet of available space.

STOCKTON

This is Pearl Crop headquarters—but we conduct more than meetings. Our Stockton facility features 150,000 square feet of covered space dedicated to processing in-shell almonds, steam pasteurization and cold-pressed almond and walnut oils.

RIPON

Our original facility in Ripon opened in 2009, and is now used for cold storage and value-add operations. A crude oil press and a pin picker that converts segments into high-quality nut products reside in more than 150,000 square feet of covered space.



Lodi
Stockton
Ripon

Port of Oakland



WHERE IT ALL HAPPENS

We have five state-of-the-art processing sites, all in the heart of California's premium nut growing region. Each is singularly focused, equipped with the latest technology to maximize efficiency and minimize cost.

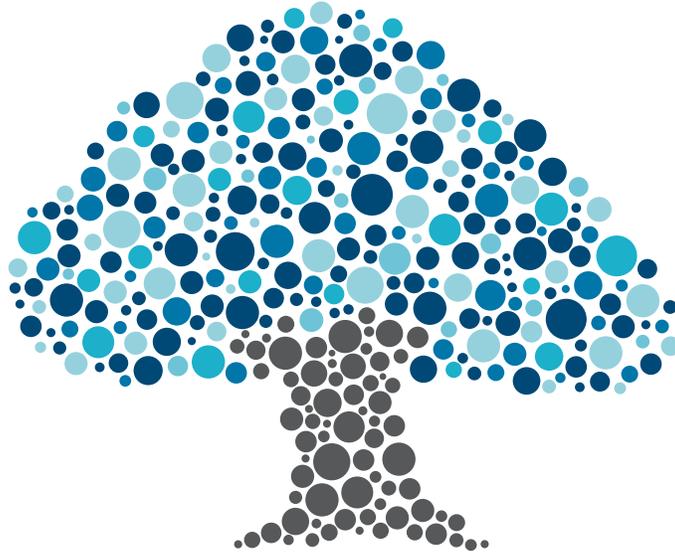
LINDEN

An ideal location, Linden is synonymous with the world's best walnuts. In addition to in-shell walnut processing and shelling, our second facility—once home to the Linden Nut Company—boasts cold storage and more than 100,000 square feet of covered space.

MODESTO

Another 2020 addition, the Modesto facility processes almonds and cashews for a variety of uses. Our capabilities include steam pasteurization, dry roasting, dicing, slicing, and milling, as well as nut butters and retail packaging.

Linden
Modesto



PEARLCROP

Generations in the making. Innovation at every turn.



FOR MORE INFORMATION

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