Almonds — specification

Crop 2026/27 · Harvest: August – mid-October

POSITIONS

FORM	VARIETY	USDA GRADE	SIZES
Natural kernels	Nonpareil	U.S. Extra No. 1	23/25 · 25/27 · 27/30
Natural kernels	Nonpareil	U.S. No. 1 (Supreme)	25/27 · 27/30 · 30/32
Natural kernels	California type: Monterey, Carmel, Independence	U.S. No. 1 (Supreme)	25/27 · 27/30
Natural kernels	California type · Mission type	U.S. Select Sheller Run	27/30 · 30/32
Natural kernels	California type · Mission type	U.S. Standard Sheller Run	On request
Processed	Nonpareil · California type	On request	Blanched · sliced · slivered · diced · flour

QUALITY PARAMETERS

USDA grade	Fancy · Extra No. 1 · Supreme — Plus Select and Standard Sheller Run — U.S. grades for shelled almonds
Size	18/20 – 36/40 — Kernels per ounce
Shelf life	2+ years — Below 10 °C and 65 % humidity — Almond Board of California
Aflatoxins	Every lot — Lab-tested against the destination market's limits

PACKAGING

- Cartons — 50 lb (22.68 kg)
- Bulk totes

STORAGE

Below 10 °C (50 °F) and 65 % relative humidity. More than 2 years in recommended storage.

TERMS

Minimum lot	One 20 ft container
Delivery basis	FOB/FCA California or CFR/CIF your port
Contract	Whole season, monthly shipments

CONTAINER LOAD (INDICATIVE)

PACKAGING	20'	40'
Cartons, 50 lb (22.68 kg)	720 · 16.3 t	880 · 20.0 t

DOCUMENTS WITH EVERY LOT

- Commercial invoice
- Packing list
- Bill of lading
- Phytosanitary certificate (USDA APHIS)
- Certificate of origin
- Certificate of analysis: moisture and aflatoxins
- Fumigation certificate — on request

Grades and tolerances follow the U.S. standards for the stated grade. Availability, price and the lot specification come with the offer, within one business day.