BONDWICK

TECHNICAL INFORMATION · CROP 2026/27

California Pistachios

U.S. grades for in-shell pistachios and kernels, size designations, forms and packaging — so you can specify exactly the pistachios you need.

Bondwick is a trading house in Fresno, California. We supply California pistachios and almonds from California processors on season contracts; the specification of every lot is fixed in the contract and checked before loading.

FORMS	SIZES	MINIMUM LOT
In shell · kernels · chopped	18/20 · 21/25 · 26/30 nuts per oz	One 20 ft container

What we do

Sourcing
Lots from California processors, matched to your specification.

Contract
Season volumes, schedule and terms in one agreement.

Control
Each lot checked against the specification before loading.

Shipping and documents
Delivery to your port with a full set of export documents.

TERMS

Minimum lot	One 20 ft container
Delivery basis	FOB/FCA California or CFR/CIF your port
Contract	Whole season, monthly shipments
Response time	Within one business day (Pacific Time)

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

USDA grades of pistachios in the shell

USDA grades are voluntary minimum standards. Tighter specifications are agreed per contract.

FACTOR (% BY WEIGHT)	U.S. FANCY	U.S. EXTRA NO. 1	U.S. NO. 1	U.S. SELECT	U.S. ARTIFICIALLY OPENED	U.S. NON-SPLIT
EXTERNAL (SHELL) DEFECTS						
Non-split and not split on suture	2	3	6	10	10	—
— of which non-split	1	2	3	4	4	—
Adhering hull material	1	1	1	2	2	2
Light stained	7	12	25	—	—	—
— of which dark stained	2	3	3	3	3	3
Damage by other means	1	1	2	3	10	—
Total external defects	9	16	—	—	—	—
Undersized (< 30/64 in)	5	5	5	5	4	5
INTERNAL (KERNEL) DEFECTS						
Damage	3	6	6	6	6	6
Serious damage (insect, mold, rancid, decay)	3	4	4	4	4	4
— of which insect damage	1	2	2	2	2	2
Total internal defects	4	8	9	9	9	9
OTHER DEFECTS						
Shell pieces and blanks	2	2	2	2	2	2
— of which blanks	1	1	1	1	1	1
Foreign material*	0.25	0.25	0.25	0.25	0.25	0.25
Particles and dust	0.25	0.25	0.25	0.25	0.25	0.25
Loose kernels	4	5	6	6	6	6

* No glass, metal or live insects are permitted.
— not applicable to this grade.

SIZE DESIGNATIONS, NUTS PER OUNCE

Colossal	< 18
Extra Large	18–20
Large	21–25
Medium	26–30
Small	> 30

USDA grades of shelled pistachios (kernels)

FACTOR (% BY WEIGHT)	U.S. FANCY	U.S. EXTRA NO. 1	U.S. NO. 1
Damage	2.0	2.5	3.0
Serious damage (insect or vertebrate injury, mold, rancid, decay)	1.5	2.0	2.5
— of which insect damage	0.3	0.4	0.5
Foreign material	0.03	0.05	0.1

KERNEL SIZE CLASSIFICATIONS

Jumbo Whole	80% or more whole kernels by weight; not more than 5% pass a 24/64" screen and not more than 1% pass a 16/64" screen. Default size unless otherwise specified.
Large Whole	80% or more whole kernels by weight; not more than 2% pass a 16/64" screen.
Large Split	75% or more half kernels split lengthwise; not more than 5% pass a 16/64" screen.
Whole & Broken	A mix of whole kernels and pieces, share may be specified; not more than 5% pass a 5/64" screen.

DRYING

“Well dried”: the kernel is firm and crisp. “Very well dried”: firm and crisp, and the average moisture of the lot does not exceed 7%, unless another value is specified.

Forms

In shell, natural	Naturally or mechanically opened · 18/20 · 21/25 · 26/30 nuts per oz
Kernels	Jumbo Whole · Large Whole · Large Split · Whole & Broken
Chopped	Cut size on request, e.g. 2–4 mm

VARIETIES

Kerman — the classic California variety for in-shell and kernel programs. Golden Hills — a newer variety, harvested earlier in the season.

Packaging

Woven polypropylene bags with liner

Cartons

Bulk totes

STORAGE AND SHELF LIFE

Cool and dry, away from strong odors. Roasted products need oxygen-barrier packaging.

Container load (indicative)

PACKAGING	20'	40'
Bags, 50 lb (22.68 kg)	600 · 13.6 t	880 · 20.0 t
Bulk totes, 2,000 lb (907 kg)	10 · 9.1 t	22 · 20.0 t
Cartons, 25 lb (11.34 kg)	1,140 · 12.9 t	1,680 · 19.1 t

MICROBIOLOGY AND CHEMISTRY

Moisture and aflatoxins are tested on every lot against the destination market’s limits. Microbiological and other chemical parameters are agreed with the buyer and written into the contract.

Contact

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Nick Yalov · CEO · Fresno, California. Availability, price and the lot specification come with the offer.

SOURCES

1. USDA AMS — United States Standards for Grades of Pistachio Nuts in the Shell, 7 CFR 51.2540–51.2548. https://www.ecfr.gov/current/title-7/subtitle-B/chapter-I/subchapter-C/part-51/subpart-Z
2. USDA AMS — United States Standards for Grades of Shelled Pistachio Nuts, 7 CFR 51.2555–51.2559. https://www.ecfr.gov/current/title-7/subtitle-B/chapter-I/subchapter-C/part-51/subpart-AA
3. American Pistachio Growers — U.S. Standards for Grades of Pistachio Nuts (brochure, 2015).
4. Container load — Setton Farms, Industrial products: 20 ft = 10 totes × 2,000 lb / 600 sacks × 50 lb / 1,140 cases × 25 lb; 40 ft = 22 / 880 / 1,680 (checked 03.11.2026). https://www.settonfarms.com/industrial-products

BONDWICK

TECHNICAL INFORMATION · CROP 2026/27

California Almonds

U.S. grades, typical quality parameters, varieties, forms and packaging — so you can specify exactly the almonds you need.

Bondwick is a trading house in Fresno, California. We supply California pistachios and almonds from California processors on season contracts; the specification of every lot is fixed in the contract and checked before loading.

FORMS	SIZES	MINIMUM LOT
Natural kernels · blanched · sliced · slivered · diced · flour	18/20 – 36/40 kernels per oz	One 20 ft container

What we do

Sourcing
Lots from California processors, matched to your specification.

Contract
Season volumes, schedule and terms in one agreement.

Control
Each lot checked against the specification before loading.

Shipping and documents
Delivery to your port with a full set of export documents.

TERMS

Minimum lot	One 20 ft container
Delivery basis	FOB/FCA California or CFR/CIF your port
Contract	Whole season, monthly shipments
Response time	Within one business day (Pacific Time)

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

USDA grades of shelled almonds

USDA grades are voluntary minimum standards. Tighter specifications are agreed per contract.

USDA GRADE	WHOLE KERNELS	MIN. DIAMETER, IN	DISSIMILAR	DOUBLES	CHIP & SCRATCH	FOREIGN MATERIAL	PARTICLES & DUST	SPLIT & BROKEN	OTHER DEFECTS	SERIOUS DEFECTS	UNDERSIZE
U.S. Fancy	—	—	5%	3%	5%	0.05%	0.1%	1%[1]	2%	1%[1]	—
U.S. Extra No. 1	—	—	5%	5%	5%	0.05%	0.1%	1%[1]	4%	1.5%[1]	—
U.S. No. 1 (Supreme)*	—	—	5%	15%	10%	0.05%	0.1%	1%[1]	5%	1.5%[1]	—
U.S. Select Sheller Run	—	—	5%	15%	20%	0.1%	0.1%	5%[2]	3%	2%[1]	—
U.S. Standard Sheller Run	—	—	5%	25%	35%	0.2%	0.1%	15%[3]	3%	2%[1]	—
U.S. No. 1 Whole & Broken	30%	20/64 UOS	5%	35%	x	0.2%	0.1%	x	5%	3%	5%
U.S. No. 1 Pieces	x	8/64	x	x	x	0.2%	1%	x	5%	3%	5%

x — no limit established. UOS — unless otherwise specified. Tolerances by weight.

* U.S. No. 1 is commonly called “Supreme”; Supreme is not a USDA grade.

[1] Included in “Other defects”.

[2] Not more than 2% may pass a 20/64 inch (7.9 mm) round opening.

[3] Included in “Chip & scratch”; not more than 5% may pass a 20/64 inch (7.9 mm) round opening.

Which grade for which use

U.S. Fancy	The highest grade: for products where the look of the whole almond matters most.
U.S. Extra No. 1	Close to U.S. Fancy: for food uses where appearance is very important.
U.S. No. 1 (Supreme)	Mid grade: for products where almonds are mixed with other ingredients, and for further processing.
U.S. Select Sheller Run	Mid grade: where almonds with minimal sorting go into other products.
U.S. Standard Sheller Run	For further processing — blanching, dicing, grinding, paste — where split and broken kernels are not a concern.

Grading factors

Dissimilar	Almonds of different varieties in one lot.
Doubles	Two kernels grown in one shell; one side of the kernel is flat or concave.
Chip & scratch	Loss of kernel skin from mechanical handling: over 1/8" (3.2 mm) across is injury; over 1/4" (6.4 mm) in aggregate is a defect.
Foreign material	Shell, hull or other matter that will not pass an 8/64" (3.2 mm) round opening.
Particles & dust	Fragments of kernel or other matter that pass an 8/64" (3.2 mm) round opening.
Split & broken	Seven-eighths or less of a whole kernel that will not pass an 8/64" (3.2 mm) round opening.
Other defects	Defects that materially detract from appearance or edible quality: gum, shrivel, brown spot, discoloration.
Serious defects	Defects that make a kernel unsuitable: decay, rancidity, insect injury, mold.

MICROBIOLOGICAL PARAMETERS

Aerobic plate count	< 50,000 cfu/g
Coliforms	< 1,000 cfu/g
E. coli	< 10 cfu/g / < 3 MPN/g
Yeast and molds	< 5,000 cfu/g
Salmonella	Negative / 25 g or 375 g
Staphylococcus	Negative / g
Streptococcus	< 100 cfu/g

CHEMICAL PARAMETERS

Moisture	3.5–6%
Free fatty acids	1.5%
Peroxide value	5 meq/kg

Almond Board of California sets no microbiological or chemical standards for raw almonds; these are the values commonly quoted in the industry. The final values are agreed between buyer and supplier and written into the contract.

Varieties

TYPE	VARIETIES	CHARACTERISTICS
Nonpareil	Nonpareil	Thin shell, smooth kernel; the widest range of uses; blanches and slices readily.
California type	Monterey · Carmel · Independence	Generally blanchable; wide range of shell hardness, kernel shape and skin color. Carmel: long, narrow, light-colored kernel.
Mission type	Butte · Padre · Fritz	Hard shell; small, wide, plump kernel with darker, wrinkled skin; blanching is uncommon.

SIZES

18/20 · 20/22 · 23/25 · 25/27 · 27/30 · 30/32 · 32/34 · 34/36 · 36/40 · 40/50

Whole kernels per ounce (28.35 g). Size availability varies from crop to crop.

Forms

Whole, natural or blanched	USDA grades for natural almonds; blanched — to processor or customer specification
Sliced, natural or blanched	Thick 1.5–1.8 mm · regular 1.1–1.4 mm · thin 0.7–1.0 mm · extra thin 0.5–0.7 mm
Slivered, blanched	Regular 3.0–5.0 mm · medium 4.0–6.0 mm
Diced, natural or blanched	Large 28/18 (11.1 & 7.1 mm) · medium 22/8 (8.7 & 3.2 mm) · small 12/8 (4.8 & 3.2 mm) · fine 8/0 (3.2 mm)
Meal / flour, natural or blanched	Coarse or fine; particle size set by grinder and screen

Packaging

Cartons — 50 lb (22.68 kg)

Bulk totes

Container load (indicative)

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

Storage and shelf life

Store cool and dry: below 10 °C (50 °F) and 65% relative humidity; keep almond moisture at 6% or less. Whole natural almonds keep about two years in cold storage (below 5 °C / 41 °F, under 65% RH) without significant loss of quality. Cutting and blanching speed up oxidation; roasted products need oxygen-barrier packaging, under vacuum or nitrogen.

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Nick Yalov · CEO · Fresno, California. Availability, price and the lot specification come with the offer.

SOURCES

1. USDA AMS — United States Standards for Grades of Shelled Almonds, 7 CFR 51.2105–51.2131 (effective 24.03.1997). https://www.ams.usda.gov/grades-standards/shelled-almonds-grades-and-standards
2. Almond Board of California — USDA Standards for Grades of Shelled Almonds (summary table). https://www.almonds.org/sites/default/files/2020-05/USDA%20Standards%20for%20Grades%20of%20Shelled%20Almonds.pdf
3. Almond Board of California — California Almonds Technical Information (2015): grading factors, commonly quoted microbiological and chemical parameters, varieties, forms, storage. https://live-br.almonds.com/sites/default/files/2020-04/abc_technical_kit_2015.pdf
4. Container load — Custom Almonds, Products: 20 ft FCL = 720 cartons × 50 lb; 40 ft FCL = 880 cartons × 50 lb (checked 03.11.2026). https://customalmonds.com/products.html