

ALMONDS



TECHNICAL SPECIFICATIONS

HARVESTING PERIOD

FEBRUARY - MARCH

PROCCESING PERIOD

MARCH - NOVEMBER

VARIETIES

NON PAREIL - CARMEL
AND TIPE CALIFORNIANS

TREATMENT

INSHELL - SHELLED. ROASTED
AND SALTED

SIZES

18/20 - 20/22 - 23/25 - 25/27
27/30 - 30/32 - 32/34 - 34/36 - 36/40
UNITS PER OUNCE

CONTAINERS CAPACITY

20' FCL 16.000 KG
40' FCL 24.000 KG

PACKAGING

BULK

SHELLED

CARTON BOXES WITH 10 KG
(CONTAINING 1 POLYETHYLENE BAG OF 10 KG)

INSHELL

25 KG POLYPROPYLENE BAG

RETAIL

BAG OR CANISTER 100 - 150 - 200 - 250 - 500 GR

STORAGE AND SHELF LIFE

STORAGE

FRESH AND VENTILATED WAREHOUSE

TEMPERATURE

50° F (10°C)

RELATIVE HUMIDITY

55 - 60%

FREE FROM VECTORS, INSECTS AND PLAGUES

FUMIGATION

EVERY 30 DAYS

SHELF LIFE

1 YEAR

IF STORED UNDER RECOMMENDED CONDITIONS

| QUALITY | DISSIMILAR | DOUBLES | CHIP & SCRATCH | FOREIGN MATERIAL | PARTICLES & DUST | SPLIT & BROKEN | OTHER DEFECTS | SERIOUS DEFECTS |
|-------------------|------------|---------|----------------|------------------|------------------|----------------|---------------|-----------------|
| EXTRA N°1 | 5.00 % | 5.00 % | 5.00 % | 0.05 % | 0.10 % | 1.00 % | 4.00 % | 1.50 % |
| SUPREME | 5.00 % | 15.00 % | 10.00 % | 0.05 % | 0.10 % | 1.00 % | 5.00 % | 1.50 % |
| MECHANICAL DAMAGE | 5.00 % | 50.00 % | 60.00 % | 0.05 % | 0.10 % | 15.00 % | 10.00 % | 5.00 % |