

## ALMOND

<p><b>Quality specification / deliverable grades</b></p>	<p>The delivered Almonds shall confirm to the following quality specifications,</p> <ol style="list-style-type: none"> <li>1. Nonpareil Variety of Californian OR Australian origin, 22/27 pieces/OZ, light-medium brown colored Kernels.           <ul style="list-style-type: none"> <li>• Kernels with count of above 27/ 30 pieces/oz deliverable at 1% discount</li> <li>• The kernels shall be whole, well dried, firm, brittle and crispy.</li> <li>• Bitter Almonds: NIL</li> </ul> </li> <li>2. Varietal dissimilar and doubles (twins) – 5% max.</li> <li>3. Chips and Scratches* - 5% max of which 1% max shall be Chips.</li> <li>4. Foreign material-0.02% max Glass and metals - NIL</li> <li>5. Other defects including splits and broken*, shriveled* and wrinkled kernels, kernels with brown spot* and gum* - 2% max of which, Splits and Broken – 0.5% max.</li> <li>6. Natural Moisture: 4% basis and 5% max with 1:1 discount.</li> <li>7. The lot should be free from live infestation.</li> <li>8. kernels with insect injury, mold, decay, rancidity and seriously damaged: NIL</li> </ol> <p>* Chipped Kernel – If in aggregate more than equivalent of a circle of 3mm diameter in depth            * Scratched Kernel - If in aggregate more than equivalent of a circle of 3mm diameter in superficially            * Split and Broken- means seven-eighths or less of complete whole kernels but which will not pass through a round opening 8/ 64 of an inch (3.22mm) in diameter.            * Gum-more than ¼ in diameter            * Shriveling-Less than ¾ of pellicle filled            * Brown spot more than 1/8 inch in diameter.</p>
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**Note:** The above specifications are subject to change and may vary on contract month basis. Members and their respective constituents are advised to refer the respective applicable circulars issued by the Exchange from time to time.