



# MAKIN NUT CO.

HULLER - PROCESSOR - ROASTER - EXPORTER

SINCE 1983

The almond is a native to the Mediterranean climate region of Greece. The word "almond" comes from Latin *amandola*, derived from the Greek *αμυγδαλη* (*amygdalē*). Since 1983, Makin nut is processing almonds, while today is a leading almond processor and exporter.

## Shelled Almonds



**Origin:** Greek, Spanish  
**Varieties:** Ferragnes, Mission, Guara, Tuono  
**Grade:** Select and Supreme  
**Sort:** Whole natural, broken natural, blanched  
**Process:** Raw or roasted almond kernels  
**Size:** >13mm, 12-13mm  
**Taste:** Sweet  
**Color:** Blondie and Extra Light brown  
**Comments:** Suitable for raw or roasted consumption or for confectionery and cosmetic industry

## VARIETIES



**Ferragnes**



**Mission**



**Guara / Tuono**

## SIZES

### Ferragnes



16/18



18/20



20/22



23/25

>13mm

12-13 mm

SIZES			
Mission / Guara / Tuono			
			
23/25	25/27	27/30	30/32
>13mm		12-13 mm	

### SORTS



Whole natural


No.1 Whole and Broken

Split almonds

Blanched

### SHIPPING - PACKING INFORMATION

PRODUCT	PACKING	UNIT NET WEIGHT kgs	STANDARD PALLET / CONTAINER QUANTITY		
			Container	Quantity	NET weight kgs
Whole, Shelled Almonds (kernel)	Bags	25 kgs	1 europallet	30 bags	750 kgs
			20' Container	560 bags	14,000 kgs
			40' Container	840 bags	21,000 kgs

GRADES for Whole Almonds	Dissimilar	Doubles	Chip & Scratch	Foreign Material	Particles & Dust	Split & Broken	Other Defects	Serious Defects	Appearance
SUPREME	1%	1%	10%	0.01%	0.01%	1%	0.1%	0.1 %	
SELECT SELLER RUN	5%	1%	20%	0.01%	0.01%	5%	0.1%	0.1 %	

## GRADING PARAMETERS

### 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

Seven-eighths 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).

