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types may be included provided that it does not exceed twenty-five percent (25%), by weight, of the lot.

§51.2117 Whole.

Whole means that there is less than one-eighth of the kernel chipped off or missing, and that the general contour of the kernel is not materially affected by the missing part.

§51.2118 Clean.

Clean means that the kernel is practically free from dirt and other foreign substance.

§51.2119 Well dried.

Well dried means that the kernel is firm and brittle, and not pliable or leathery.

§51.2120 Decay.

Decay means that part or all of the kernel has become decomposed.

§51.2121 Rancidity.

Rancidity means that the kernel is noticeably rancid to the taste.

$\S 51.2122$ Insect injury.

Insect injury means that the insect, web, or frass is present or there is definite evidence of insect feeding.

§51.2123 Foreign material.

Foreign material means pieces of shell, hulls or other foreign matter which will not pass through a round opening \%4 of an inch (3.2 mm) in diameter.

§ 51.2124 Doubles.

Doubles means kernels that developed in shells containing two kernels. One side of a double kernel is flat or concave.

§51.2125 Split or broken kernels.

Split or broken kernels means seveneighths or less of complete whole kernels but which will not pass through a round opening ⁸/₆₄ of an inch (3.2 mm) in diameter.

§51.2126 Particles and dust.

Particles and dust means fragments of almond kernels or other material which will pass through a round opening $\frac{8}{64}$ of an inch (3.2 mm) in diameter.

§51.2127 Injury.

Injury means any defect which more than slightly detracts from the appearance of the individual almond. The following shall be considered as injury:

(a) Chipped and scratched kernels when the affected area on an individual kernel aggregates more than the equivalent of a circle one-eighth inch (3.2 mm) in diameter.

§51.2128 Damage.

Damage means any defect which materially detracts from the appearance of the individual kernel, or the edible or shipping quality of the almonds. Any one of the following defects or combination thereof, the seriousness of which exceeds the maximum allowed for any one defect shall be considered as damage:

- (a) Chipped and scratched kernels, when the affected area on an individual kernel aggregates more than the equivalent of a circle one-quarter inch (6.4 mm) in diameter;
- (b) Mold, when visible on the kernel, except when white or gray and easily rubbed off with the fingers;
- (c) Gum, when a film of shiny, resinous appearing substance affects an area aggregating more than the equivalent of a circle one-quarter inch (6.4 mm) in diameter:
- (d) Shriveling, when the kernel is excessively thin for its size, or when materially withered, shrunken, leathery, tough or only partially developed: Provided, that partially developed kernels are not considered damaged if more than three-fourths of the pellicle is filled with meat:
- (e) Brown spot on the kernel, either single or multiple, when the affected area aggregates more than the equivalent of a circle one-eighth inch (3.2 mm) in diameter; and,
- (f) Skin discoloration when more than one-half of the surface of the kernel is affected by very dark or black stains contrasting with the natural color of the skin.

§ 51.2129 Serious damage.

Serious damage means any defect which makes a kernel or piece of kernel unsuitable for human consumption, and includes decay, rancidity, insect injury and damage by mold.