total tolerance of not more than 10 per-
cent, by weight, may fail to meet the
specified size requirements: Provided,
that not more than one-half of this
amount, or 5 percent, may be below the
minimum size specified.

APPLICATION OF TOLERANCES

§ 51.2115 Application of tolerances.
The tolerances for the grades are to
be applied to the entire lot, and a com-
posite sample shall be taken for deter-
miming the grade. However, any con-
tainer or group of containers in which
the almonds are found to be materially
inferior to those in the majority of the
containers shall be considered a sepa-
rate lot.

DEFINITIONS

§ 51.2116 Similar varietal characteris-
tics.
Similar varietal characteristics means
that the kernels are similar in shape
and appearance. For example, long
types shall not be mixed with short
types, or broad types mixed with nar-
row types, and bitter almonds shall not
be mixed with sweet almonds. Color of
the kernels shall not be considered,
since there is often a marked difference
in skin color of kernels of the same va-
riety.

(a) When a lot is specified as “one
type,” all kernels shall be the same in
shape and appearance; and,
(b) When a lot is specified and carton
marked as “California,” kernels
present may include any one or a com-
bination of Blanchable varieties within
the “California” Marketing Classifica-
tion. In addition, Nonpareil or similar
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 prac-
tically 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.

§ 51.2122 Insect injury.
Insect injury means that the insect,
web, or frass is present or there is defi-
nite 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 con-
cave.

§ 51.2125 Split or broken kernels.
Split or broken kernels means seven-
eighths or less of complete whole ker-
nels but which will not pass through a
round opening %4 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
%4 of an inch (3.2 mm) in diameter.

§ 51.2127 Injury.
Injury means any defect which more
than slightly detracts from the appear-
ance of the individual almond. The fol-
lowing shall be considered as injury:
(a) Chipped and scratched kernels
when the affected area on an individual
kernel aggregates more than the equiv-
alent of a circle one-eighth inch (3.2
mm) in diameter.

§ 51.2128 Damage.
Damage means any defect which ma-
terially detracts from the appearance
of the individual kernel, or the edible