

# ALMONDS

NATURAL | IN-SHELL | BLANCHED WHOLE AND FLOUR





NATURAL ALMONDS

VARIETY: NONPAREIL

SIZE:					
	18/20	20/22	23/25	25/27	27/30

VARIETY: MONTEREY

SIZE:					
	18/20	20/22	23/25	25/27	27/30

VARIETY: BUTTE PADRE

SIZE:				
	27/30	30/32	32/34	36/40

GRADE



U.S. Extra #1



Supreme

IN-SHELL



Nonpareil



Select Sheller Run



Standard Sheller Run



Monterey

Wonderful Almonds are not genetically modified (non-GMO).

SHIPPING INFORMATION

PRODUCT	PACKING	UNIT NET WEIGHT		STANDARD CONTAINER QUANTITY			
		LBS	KGS	Container	Quantity	Net Weight LBS	Net Weight KGS
Whole, Shelled	Cartons	50	22.68	20' Container	730 cartons on slip sheets	36,500	16,556
				40' Container	860 cartons on slip sheets	43,000	19,505
					840 cartons on wood pallets	42,000	19,051
	Tri-walls	2,200	997.90	40' Container	19 tri-walls on slip sheets or wood pallets	41,800	18,960
In-shell	Bags	50	22.68	40' Container	880 bags on slip sheets or wood pallets	44,000	19,958

Quantities based on single-item shipment.

MANUFACTURED ALMONDS

BLANCHED



Whole



Flour

SHIPPING INFORMATION

PRODUCT	PACKING	UNIT NET WEIGHT		STANDARD CONTAINER QUANTITY			
		LBS	KGS	Container	Quantity	Net Weight LBS	Net Weight KGS
Sliced Flour (Blanched) Diced Blanched Whole Blanched Slivered Blanched Splits	Cartons	25	11.34	20' Container	960 cartons on slip sheets	24,000	10,886
				40' Container	1,720 cartons on slip sheets	43,000	19,505
					1,680 cartons on wood pallets	42,000	19,051
Blanched Whole/Broken Blanched Pieces	Cartons	50	22.68	20' Container	730 cartons on slip sheets	36,500	16,556
				40' Container	860 cartons on slip sheets	43,000	19,505
					840 cartons on slip sheets	42,000	19,051
	Tri-walls	2,200	997.90	40' Container	19 tri-walls on slip sheets or wood pallets	41,800	18,960

Quantities in mixed-item shipment(s) may vary.

Some packaging is available with the Paramount Farms logo.

# FOOD SAFETY AND QUALITY

Wonderful Pistachios & Almonds employs full-time, separate, and dedicated Food Safety, Quality Assurance, and Quality Control teams.

## FOOD SAFETY

- Robust and industry-leading environmental swabbing program for food and non-food contact points.
- Intensive pest monitoring and prevention program.  
Dedicated pest control staff supported by a third-party contractor.
- All employees undergo extensive food safety training with mandatory compliance initiatives.
- Hand sanitizers, foot baths, and other measures incorporated into all ready-to-eat areas.
- Master sanitization schedule including foaming, dry cleaning techniques, and dry ice blasters throughout all facilities, supported by dedicated plant-specific teams.
- Outreach program invites university professors, industry food safety experts, technical consultants, and microbiologists to review our food safety procedures.

## QUALITY ASSURANCE

- All products undergo a test, hold, and release program ensuring compliance with specifications.
- Upgraded, custom-designed Statistical Process Control system.
- Contracted with accredited ISO-17025 third-party laboratory with on-site testing facilities. Capability to adhere to U.S., E.U., and other international testing protocols.
- Pasteurization process approved by the Almond Board of California.
- 100% allergen separation between almonds and pistachios.

## QUALITY CONTROL

- All facilities are staffed with full-time and dedicated Quality Control personnel.

## AUDIT QUALIFICATIONS

- Members of the American Council for Food Safety & Quality.
- USDA inspectors on-site.
- All facilities FSSC 22000 Certified.

Global Headquarters  
Los Angeles, California, USA  
+1.877.450.9493  
consumercare@wonderful.com

