

# Quality Schedule

FIXED PRICE / CALL POOL CONTRACTS

*Grower • Handler • Shipper*

CALIFORNIA ALMONDS

## REJECTS

Percent of Rejects	Quality Adjustment Per lb.	Percent of Rejects	Quality Adjustment Per lb.
2.1 - 3.0%	-0.01	8.1 - 9.0%	-0.07
3.1 - 4.0%	-0.02	9.1 - 10.0%	-0.08
4.1 - 5.0%	-0.03	10.1 - 11.0%	-0.09
5.1 - 6.0%	-0.04	11.1 - 12.0%	-0.10
6.1 - 7.0%	-0.05	12.1% - Over	Special Handling
7.1 - 8.0%	-0.00		

Quality adjustments are based on the net good meat pounds. Applies to meat and inshell deliveries.

## CHIPPED, SCRATCHED AND BROKEN

Percent of Chipped	Quality Adjustment Per lb.
5.00 - 09.99	-0.03
10.00 - 14.99	-0.05
15.00 - 30.00	-0.08

Quality adjustments are based on the net good meat pounds. Applies to meat deliveries only.

## FOREIGN MATERIAL

INSHELL		MEAT	
Percent of Foreign Material	Quality Adjustment Per lb.	Percent of Foreign Material	Quality Adjustment Per lb.
11.00 - 11.99	-0.010	2.0 - 2.99	-0.010
12.00 - 12.99	-0.015	3.0 - 3.99	-0.015
13.00 - 13.99	-0.020	4.0 - 4.99	-0.020
14.00 - 14.99	-0.025	5.0 - 5.99	-0.025
15.00 - 15.99	-0.030	6.0 - 6.99	-0.030
16.00 - 16.99	-0.035	7.0 - 7.99	-0.035
17.00 - 17.99	-0.040	8.0 - 8.99	-0.040
18.00 - 18.99	-0.045	9.0 - 9.99	-0.045
19.00 - 19.99	-0.050	10.0 - 10.99	-0.050
20.00 - 40.0%	continues at -.01 per percent	11.0 - 40.00	continues at -.01 per percent

Quality adjustments are based on the net good meat weight.

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## **Excess Moisture**

Deliveries in excess of 5% meat moisture are subject to a weight reduction covering the percentage of moisture in excess of 5% and paragraph 4 of the Purchase Agreement. If accepted, any delivery with a moisture percentage of 5.01% or more may be assessed a dehydration charge per gross delivered pound.

## **Dissimilar Varieties**

All deliveries containing an excess of 10% dissimilar varieties will be classified and paid as a Mixed variety.

## **Special Handling**

If accepted, any delivery with the following types of characteristics may have additional charges assessed :

- 1.** External decay, mold or soft kernel with stain.
- 2.** Positive test for Aflatoxin or Salmonella.
- 3.** All deliveries with glass, metal or other foreign material.
- 4.** Rain stained or water damaged kernels.

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To encourage and help you develop your own individual Good Agricultural Practices (GAP) program **Spycher Brothers** will offer resources for GAP. We have training guides with photo illustration cards for hands on training with your employees using manuals in English and Espanol.

We also offer a DVD training guide for orchard worker training on the importance and proper implementation of GAP. This DVD is also available in English and Espanol.

Both of these are available for our Growers upon request through our grower relations office. The Almond Board of California has offered these forms to use with your individual GAP program.

These forms include.

- **Employee Training Documentation**
- **Field Sanitation Maintenance Log**
- **Field Sanitation / Hygiene Supplies**
- **Field Sanitation and Worker Hygiene Checklist**
- **Drinking Water Checklist**

For any questions or further assistance with your Good Agricultural Practices program please contact us.

Effective 2010 Crop

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