§ 51.2076
(b) In order to allow for variations incident to proper grading and handling, the following tolerances are provided as specified:

(1) For external (shell) defects. 10 percent, by count, for almonds which fail to meet the requirements of this grade other than for variety and size;

(2) For dissimilar varieties. 5 percent, by count, including therein not more than 1 percent for bitter almonds mixed with sweet almonds;

(3) For size. 5 percent, by count, for almonds which are smaller than the specified minimum thickness;

(4) For loose extraneous and foreign material. 2 percent, by weight, including therein not more than 1 percent which can pass through a round opening 7/64 inch (9.5 mm) in diameter: Provided, that such material is practically free from insect infestation; and,

(5) For internal (kernel) defects. 10 percent, by count, for almonds with kernels failing to meet the requirements of this grade: Provided, that not more than one-half of this tolerance or 5 percent shall be allowed for kernels affected by decay or rancidity, damaged by insects or mold or seriously damaged by shriveling: And provided further, that no part of this tolerance shall be allowed for live insects inside the shell.

§ 51.2076 U.S. No. 1 Mixed.
“U.S. No. 1 Mixed” consists of almonds in the shell which meet the requirements of U.S. No. 1 grade, except that two or more varieties of sweet almonds are mixed.

§ 51.2077 U.S. No. 2.
“U.S. No. 2” consists of almonds in the shell which meet the requirements of U.S. No. 1 grade, except that an additional tolerance of 20 percent shall be allowed for almonds with shells damaged by discoloration.

§ 51.2078 U.S. No. 2 Mixed.
“U.S. No. 2 Mixed” consists of almonds in the shell which meet the requirements of U.S. No. 2 grade, except that two or more varieties of sweet almonds are mixed.