



**DV**

**Enterprise**

**California Almonds | Growers & Processors**

Product of the USA



# DV Enterprise

## Growers & Handlers

- ! Established since 1990
- ! Exporting to more than 12 countries
- ! Processing facility of more than 65000 sq. ft.
- ! Network with more than 50 growers

**Best quality California almonds at good prices with timely shipments**

- Fortune 100 Chocolate & Confectionery Manufacturer

**Prompt service and excellent quality distinguishes them from other growers** - Marzipan Manufacturer, Germany

## Our Customers

Our growing, handling and processing capabilities help us serve all your almond requirements. Value added processing such as blanching, roasting, slicing and dicing makes us a full service suppliers to buyers worldwide.

Our almonds are supplied to a wide variety of applications from confectioneries, bakeries and retail stores to marzipan, cereals and snack bar manufacturers.



Please contact us for references and we will be happy to provide them to you for your satisfaction.



# Types of Almonds

## Natural Almonds



Grades range from normal USDA grade (Standard, Select Sheller run, Supreme, Extra No. 1) to customer specific grades.



### Nonpareil:

These are readily blanched and cut for processed forms. A thin outer shell and smooth kernel allow for fewer chips and scratches during processing.

### California Group:

All varieties in this group are blanchable and used mainly in manufactured products. Shells are of medium thickness with dark skins. Shape and color may vary.

**Sub types within this variety** - Price, Fritz, Monterey.



### Carmel:

A softshell variety, Carmel almonds are often used for blanching and roasting.

### Mission:

These almonds have a thick, stout shell and wrinkled kernel. The skin of a Mission almond has a deep brownish hue. Unsuitable for blanching. Robust flavor and skin texture make it an ideal choice to be roasted and seasoned.

**Sub types within this variety** - Mission Butte, Padre.

## Inshell Almonds



DV Enterprise is an experienced exporter of inshell almonds and will gladly quote for your requirements in season. We can pack Nonpareil, Sonora, Monterey, Peerless and other varieties of inshell, subject to price and availability. Inshell almonds are packed in 50 lbs bags.

## Manufactured Almonds



Blanched Whole



Blanched Whole & Broken



Blanched Splits



Blanched Sliced



Blanched Flakes



Blanched Slivered



Blanched Diced



Blanched Meal



Natural Diced



Natural Sliced



Natural Whole & Broken



Natural Splits



Natural Pieces



Natural Flakes



Natural Meal

All manufactured items are packed in 25 lbs cartons. Special packaging in aluminum foil and vacuum available on request.

## USDA Grade

	Whole Kernels	Dissimilar	Doubles	Chip/ Scratch	Foreign Material	Particles / Dust	Split / Broken	Other Defects	Serious Defects
Extra No. 1	-	5%	5%	5%	0.05%	0.10%	1%	4%	1.50%
U.S. No. 1 Supreme	-	5%	15%	10%	0.05%	0.10%	1%	5%	1.50%
U.S. Select Sheller Run	-	5%	15%	20%	0.10%	0.10%	5%	3%	2%
U.S. Standard Sheller Run	-	5%	25%	35%	0.20%	0.10%	15%	3%	2%
U.S. No.1 Whole & Broken	30%	5%	35%	x	0.20%	0.10%	x	5%	3%
U.S. No. 1 Pieces	x	x	x	x	0.20%	0.10%	x	5%	3%

## Almond Sizes



18/20 20/22 23/25 25/27 27/30 30/32 32/34 34/40



Extra No.1 Supreme Select Standard Whole & Broken



## Quality



Strict adherence to quality control procedures ensure that our products meet or exceed industry standards with timely shipment and delivery. Our commitment to quality and food safety is clear from our quality policies and years of food safety innovation.

Quality has always been the focus for DV Enterprise since its early days. Test for aflatoxin are run on HPLC machine, the most accurate aflatoxin test available. Tests

for free fatty acids and peroxide values are performed periodically to ensure the freshness of the final product.

We can provide USDA, VASP and Phyto Certification based on customers requirement. Third party inspections are welcome to ensure customer satisfaction before shipment. All containers are fumigated to ensure protection from pests. Pasteurization of almonds is done for shipments within US.

## Almond Shelf Life

**Optimum storage conditions -**

- Moisture content < 6%
- Temperature 45 to 52 F (7 to 11C)
- Relative humidity (cold storage): 55% to 65%

With such optimum storage conditions natural almonds maybe stored upto 2 years.

## Shipping Details

A 40 foot sea container will carry 880 cases of 50 lbs or 900 inshell bags. A 20 foot sea container will store 720 cases of 50 lbs.

Domestic truck load and less than truck load orders are shipped on shrink wrapped one

way pallets.

Our network of shippers allows us to supply less than full container volume (10 tonnes) across the globe.

**Processing Facility &  
Corporate Office**  
20282 Road 21, Madera, CA -  
93637, USA

**Sales Enquiry :** +1- 209 - 986 - 1786  
**Plant Phone :** +1- 559 - 664 - 8505  
**Plant Fax :** +1- 559 - 664 - 9786  
**Email :** sales@dv-enterprise.com

[www.dv-enterprise.com](http://www.dv-enterprise.com)

Product of the USA