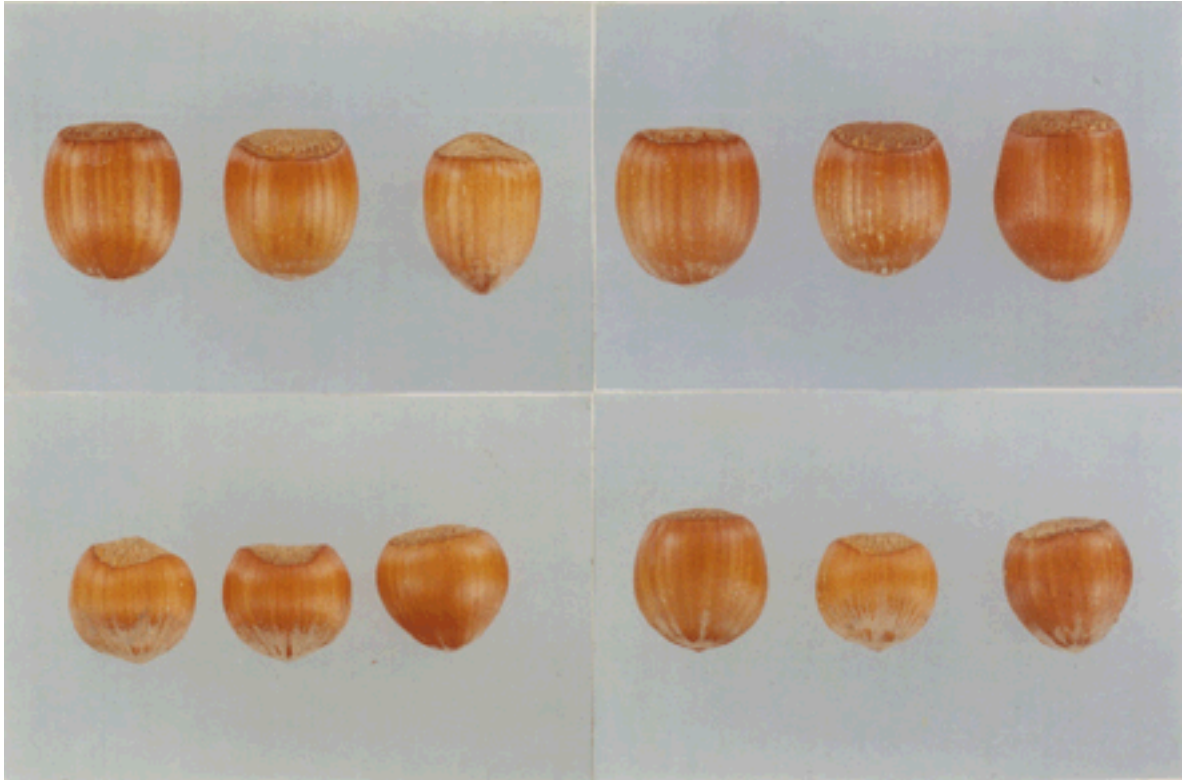


**THE VISUAL AIDS ON THE FOLLOWING
PAGES ARE FOR REFERENCE ONLY AND
NOT INTENDED FOR OFFICIAL USE.**

**TO PURCHASE OFFICIAL VISUAL AIDS PLEASE CONTACT
THE SPECIALTY CROPS INSPECTION DIVISION'S
EQUIPMENT AND FORMS DEPOT**

**USDA, AMS, FVP, SCI
831 MITTEN ROAD, ROOM 200
BURLINGAME, CA 94010
PHONE: 650-552-9073
FAX: 650-552-9147**

[EQUIPMENT CATALOG](#)



ROUND TYPE FILBERTS



LONG TYPE FILBERTS

FOR IDENTIFICATION ONLY

**FIL-1-IDENT
OCT 1983**

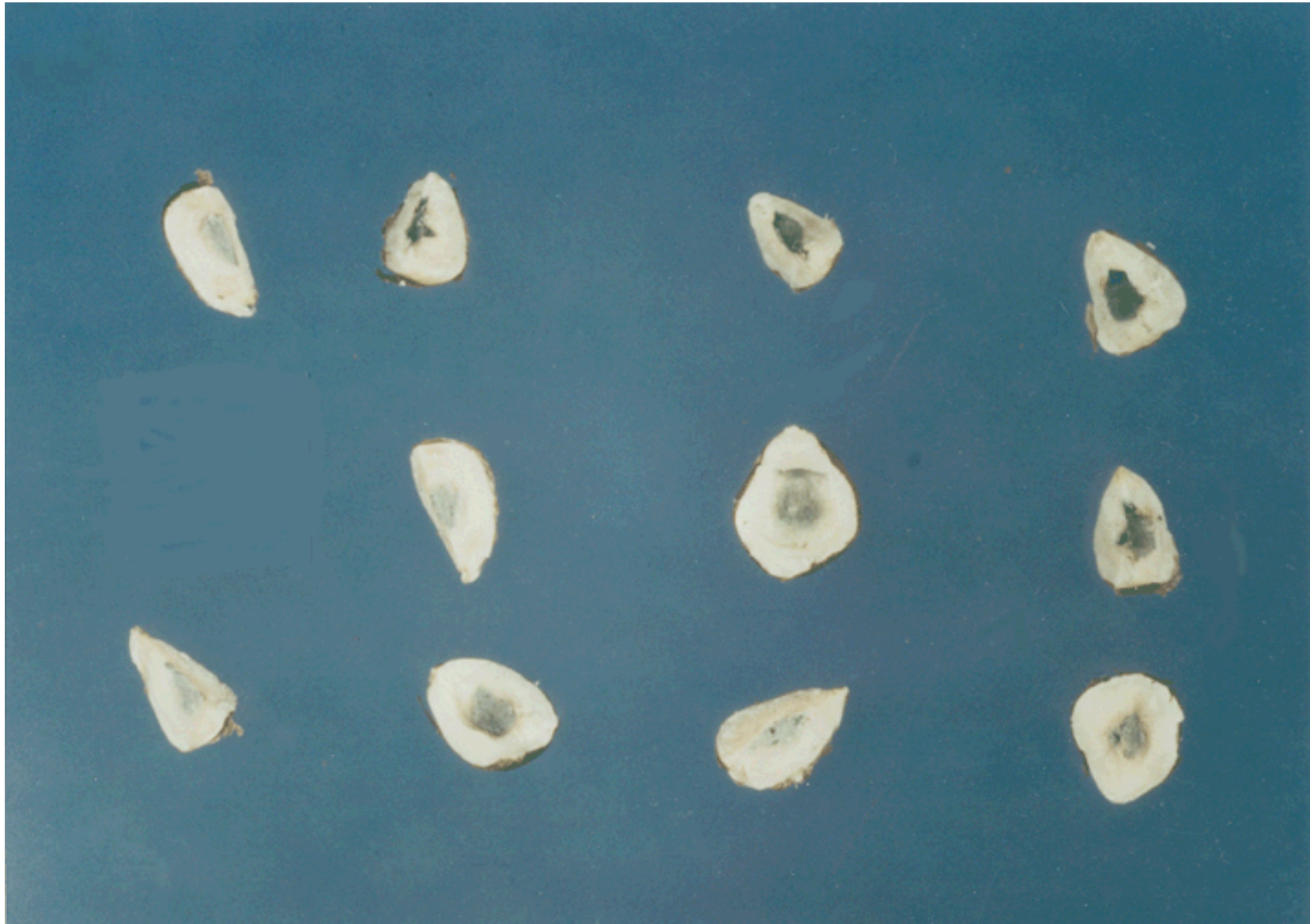
FILBERT KERNELS AFFECTED BY DECAY



FOR IDENTIFICATION ONLY

DECAY OF FILBERTS
FIL-2-IDENT
FEBRUARY 1990 (Previously Nov. 1980)

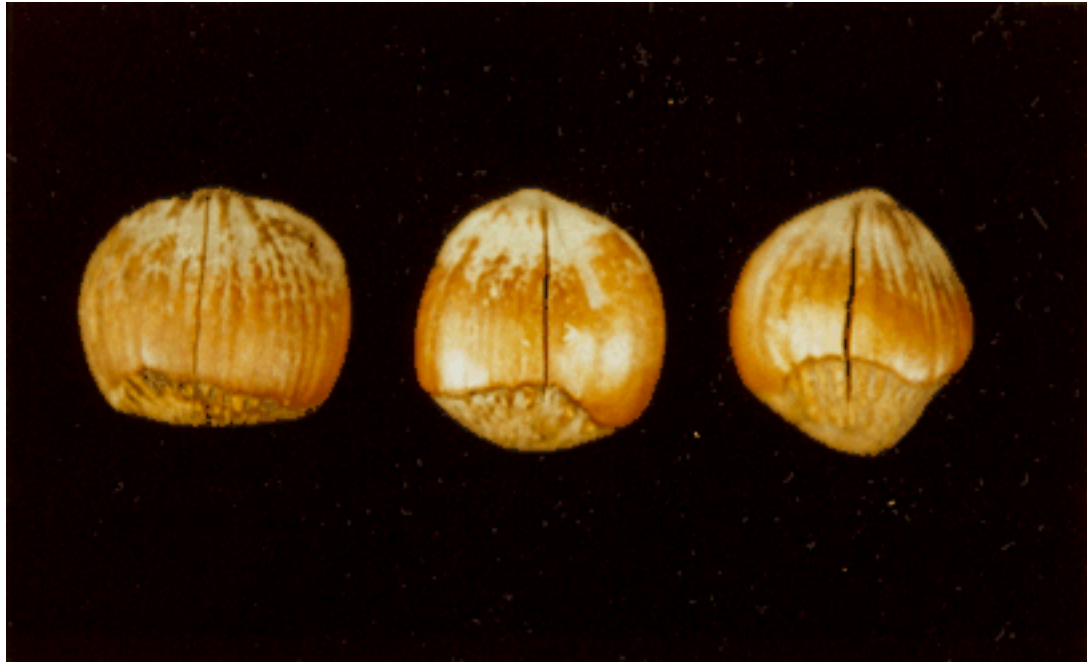
FILBERT KERNELS AFFECTED BY MOLD



FOR IDENTIFICATION ONLY

MOLD OF FILBERTS
FIL-3-IDENT
FEBRUARY 1990 (Previously Nov. 1980)

SPLIT SHELLS ON FILBERTS



Left: U.S. No. 1 – Crack neither open nor conspicuous.

Center: Lower Limit – U.S. No. 1 -- Crack open but conspicuous portion less than one-fourth of circumference of shell.

Right: Not U.S. No. 1 – Crack open and conspicuous.

FILBERTS (SHRIVELED KERNELS)



***Not Damaged:** Kernels may be slightly shrunken, wrinkled or indented. Flesh texture is firm and crisp. Kernel on right is considered maximum amount of slight wrinkling for not damaged.



***Damage:** Kernel is materially shrunken, wrinkled, leathery or tough. A few wrinkles may extend deep into kernel.

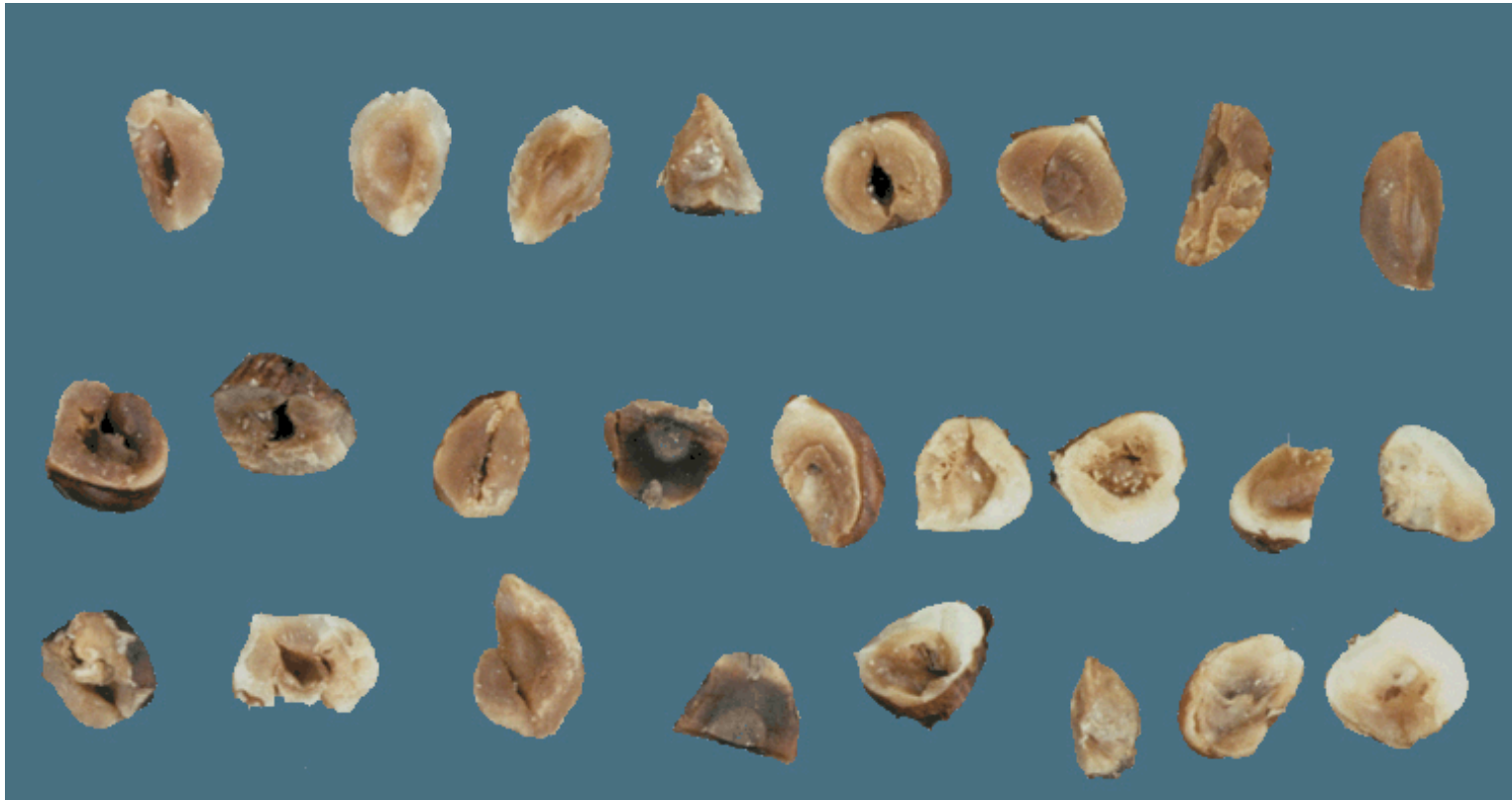


Serious Damage: Kernel is very severely shrunken, wrinkled or indented. Wrinkles or indentations extending deeply into the kernel are very pronounced. Flesh is very tough and leathery. There is very little flesh in relation to the size of the kernel as a whole. [FOR USE WHEN APPLYING THE OREGON STANDARDS FOR FILBERT (HAZELNUT) KERNELS TO IMPORTED AND DOMESTICALLY PRODUCED KERNELS]

***No shriveling on opposite side.**

This visual aid was developed in cooperation with Oregon Dept. of Agriculture.

FILBERT DISCOLORATION CHARACTERISTIC OF RANCIDITY



“Noticeably rancid to the taste” means that a portion of the kernel has a distinctly offensive or objectionable taste. It may or may not have an offensive odor. If any portion of a filbert kernel is rancid, the whole kernel is classed as rancid. The final determination for rancidity is taste, however, rancid kernels also have visible characteristics which indicate that a nut is rancid. Normally, kernels that are affected by dark brown or yellow-orange discoloration which extends into the flesh are rancid to the taste.

USDA graders are instructed to determine rancidity by taste. However, once graders have established that kernels in a lot which are affected by this type of discoloration are noticeably rancid to the taste, they are not required to taste each affected kernel in the lot to classify it as rancid.

FOR IDENTIFICATION ONLY

**RANCIDITY OF FILBERTS
FIL-4-IDENT
FEBRUARY 1990 (Previously Nov. 1980)**

GREENISH-TAN DISCOLORATION AND/OR RIDGING OF FILBERT SHELLS

This defect shall be considered on the basis of appearance – whether it materially detracts from the appearance or marketing quality of the individual filbert. The exact cause of the disorder is not known. It may result from sunburn or it may be physiological in nature. The disorder was first noted in the 1969 crop and recurred in the '72 and '74 crop. The condition may occur as greenish-tan discoloration, or as ridges and grooves, or as a combination of both. Therefore, this disorder shall be described on the certificate. See “examples” other side.



LOWER LIMIT U.S. NO. 1



LOWER LIMIT U.S. NO. 1

These photographs illustrate the maximum extent of the individual nut may be affected and still grade U.S. No. 1 (Assume other side is free from).

**FIL-CP-2
DISCOLORATION-RIDGING OF SHELLS
MARCH 1984**

GREENISH-TAN DISCOLORATION AND/OR RIDGING OF FILBERT SHELLS



LOWER LIMIT U.S. NO. 1



LOWER LIMIT U.S. NO. 1

These photographs illustrate the maximum extent the appearance of the individual nut may be affected and still grade U.S. No. 1 (Assume other side is free from).

EXAMPLES OF CERTIFICATE STATEMENT UNDER "QUALITY AND CONDITION."

1. 6% damage by greenish-tan discoloration of shells.
2. 6% damage by ridging of shells.
3. 6% damage by greenish-tan discoloration and/or ridging of shells.

**FIL-CP-2
DISCOLORATION-RIDGING OF SHELLS
MARCH 1984**



LOWER LIMIT U.S. NO. 1



LOWER LIMIT U.S. NO. 1

These photographs illustrate the maximum extent the appearance of the individual nut may be affected and still grade U.S. No. 1 (Assume other side is free from).

**FIL-CP-2-A
DISCOLORATION-RIDGING OF SHELLS
APRIL 1991 (Previously March 1984)**

FILBERTS (SHAPE)



NOT DAMAGED: Not badly misshapen.



DAMAGE: “Badly Misshapen” means that the kernel is so malformed that the appearance is materially affected.

This visual aid was developed in cooperation with Oregon Dept. of Agriculture.