



PROCESS	PRIMARY STEPS	GENERAL DESCRIPTIONS
<b>BLANCH</b>	Scalding, skin removal, drying, cooling, sorting	Almond skins are peeled off after the kernels are bathed in 85°C–100°C water for 2–5 minutes. Kernels are dried by hot air, and then cooled to ambient temperature.
<b>SLICE, SLIVER</b>	Plasticizing (heat to soften kernels), cutting, drying, cooling, screening	Almond kernels are made pliable by dry or steam heat prior to being cut by blades into different forms. The cut product is dried and cooled to ambient temperature and then screened.
<b>DICE, GRIND</b>	Cutting, screening	Almond kernels are diced or ground, then screened for particle sizes.
<b>ROAST</b>	Dry heat or oil roasting, cooling	Almond kernels are roasted by either hot air at a temperature of 65.5°C–100°C or oil at a temperature of 130°C–170°C for varying times depending on application needs.
<b>SORT, SCREEN</b>	Electronic or manual sorting; round-hole screens with different diameters	Defects and foreign material are removed prior to further processing. Screens in varying sizes are used throughout processing for uniformity and sizing of the product.