



## FROM *the* ORCHARD *to the* CUSTOMER



Diamond quality begins in the orchard. The company's 1,900 grower-owners utilize their many years of experience, the support of highly qualified field representatives, and state-of-the-art agricultural practices to produce the world's finest walnuts.

### UNEQUALED COLD STORAGE ENSURES FRESHNESS

Following the harvest that begins in September, walnuts are hulled, washed and dried, and delivered to a Diamond plant for critical inspection, cleaning, weighing and sizing. The walnuts are stored in huge cold storage facilities to preserve freshness until they are shelled. The shelling process usually takes place after receipt of customers' orders. Prior to shipping, shelled walnuts are stored in a 1.5-hectare cold storage facility inside the Diamond plant. Diamond's cold storage strategy elevates its industry leadership, guaranteeing a year-round supply of the freshest walnuts available.



### BREAKTHROUGH TECHNOLOGY FOR UNPARALLELED PRODUCT QUALITY

Diamond's nutcrackers can crack 500,000 kilos per day, removing more shell material than traditional cracking systems. The computerized process-flow then uses state-of-the-art laser sorters to eliminate shells and sort the remaining nut kernels by color. Air blasts triggered by these devices eliminate the rejected material.

Diamond has always been committed to technological innovations from patenting acoustic sorters in the early 1980's to installing the industry's first laser sorters in 1987. Throughout the 1990's Diamond continued its leadership in shell reduction by improving its laser technology with faster air jets, better optics and upgraded electronics.

In 2003 Diamond heavily invested in new laser technology that not only virtually guarantees a shell-free product, but also provides a consistent and uniform color important to the baking industry, cereal companies, ice cream manufacturers, confectioners and meal providers throughout the world. The



waterfall laser sorting system considerably improves accuracy over the more traditional shell-sorting systems. The waterfall system slows the speed of the kernels, dropping them gently through a laser-viewing window, followed immediately by a computerized air burst system to remove shell and other foreign material from the product stream. This advanced reject removal system uses 120 ejector jets, nearly twice as many

jets as the previous system. With the unique waterfall system, Diamond can be more precise with shell removal, color and shape recognition.

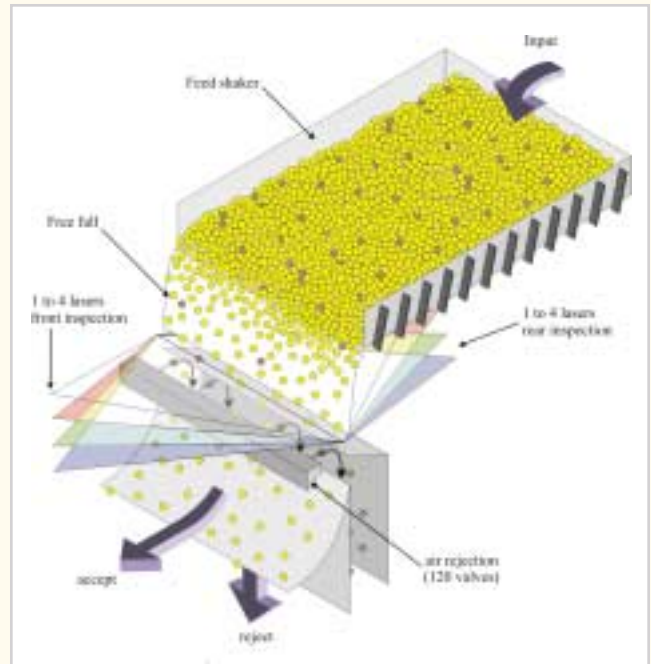
### CONSTANT ANALYSIS MAINTAINS THE STANDARD OF QUALITY

Constant testing and analysis ensure Diamond's customers are getting the highest quality walnut products available anywhere. Diamond has perfected products where microbiological purity is essential and has installed sterilization and blanching equipment in order to meet the highest of expectations. Aggressive pesticide residue detection and aflatoxin control programs ensure that the company consistently surpasses all legislated requirements. Sample kernels are analyzed for moisture content, bacteria and other factors that affect product quality and shelf life. Diamond has also



pioneered the development of a natural, tasteless, odorless and invisible antioxidant that can be added to any of its products to retard rancidity thus increasing shelf life.

Diamond's own in-house laboratory is the best in the industry and adheres to standards that exceed the United States Department of Agriculture (USDA) requirements. For several years, Diamond's laboratory has actively participated in the Association of Official Analytical Chemists (AOAC) Laboratory Proficiency Program for Microbiology and the American Oil Chemist Society (AOCS) Laboratory Proficiency Program for Aflatoxin. These programs guarantee that the company's methodology and technician skill levels are current and that results exceed customer expectations and must meet all of Diamond's exacting quality assurance standards.



Diamond's quality assurance continues well after the product leaves the shipping dock. A Quality Committee chaired by the company's President/CEO reviews the few quality complaints that are received. The source of the problem is isolated, and corrective action is implemented. Such attention to detail has earned a quality reputation that is unmatched in the industry. Diamond's quality commitment starts with its grower-owners and pervades the entire organization.

### DEDICATED TO CUSTOMER SATISFACTION



At Diamond, we pride ourselves on producing a product tailored to the customers' specifications. We are able to supply products with a variety of screen sizes, color and consistent shape. Commitment to superior customer service, unmatched quality and consistency of supply, has made Diamond the undisputed leader in the walnut industry for over 90 years.



**DIAMOND** of CALIFORNIA – PREMIUM *quality* SINCE 1912

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