Crunching into an almond, it’s hard to imagine the journey that little nut took to make its way to your mouth. Here’s the inside story on how almonds grow, start to finish.

1. DOWNTIME
November through February, almond trees go through a period of dormancy when the cold weather lets them sit back, relax and store up nutrients for next year’s crop.

2. BLOOM
Between late February and early March, almond tree buds burst into beautiful light pink and white blooms in preparation for pollination. The Nonpareil variety is among the first to bloom, while other almond varieties, such as Carmel and Mission, bloom later.

3. POLLINATION
Boxes of bees are placed in the orchards, so that bees can pollinate the almond blossoms. Every pollinated blossom turns into an almond.

4. GROWING UP
From March to June, almonds mature on the tree with the kernel inside forming, the shell hardening and the inedible green fuzzy hull on the outside protecting what’s inside.

5. CRACKING OPEN
In July and early August, almond hulls dry out and turn from green to brown. They begin to split open, exposing the almond shell and allowing it to dry. Shortly before harvest, the hulls open completely.

6. HARVEST
From mid-August through October, mechanical tree shakers harvest the almonds by vigorously shaking them to the ground. The almonds then dry in the sun before they are swept into rows and picked up by another machine.

7. SHELLING AND SIZING
After harvest, almonds go to a processing facility to have their hulls and shells removed. The hulls are then used as livestock feed, and the shells are used as livestock bedding. The kernels are sorted according to grade and size.

8. STORAGE
After sizing and grading, almonds are kept in controlled storage conditions to maintain quality until they’re either shipped or further processed into a variety of forms for many uses.
A PERFECT HOME
You can’t grow almonds just anywhere. California is one of the few places on earth with the Mediterranean climate that’s necessary for growing almonds. That climate, coupled with California’s rich soils and infrastructure, make it the ideal place to grow a wide variety of fruits, nuts and vegetables. In fact, the state’s Central Valley is the most efficient and productive almond-growing region in the world—99% of the almonds eaten in the United States are from California, and more than 80% of the world’s almonds are, too.1

WATER MATTERS
Almonds are extraordinary in many ways, except one: the amount of water they use. The fact is, an almond tree uses about the same amount of water as any other fruit or nut tree in California.

For decades, California Almond growers have been investing in scientific research and new technologies to drive water efficiency. From research on breeding almond trees that require less water, to the use of water-efficient irrigation systems and practices that decrease water runoff and more, these initiatives have helped growers cut the amount of water needed to grow a pound of almonds by 33% since 1994.2

THE BUZZ ON BEES
Did you know that one-third of global food production relies on pollinators, and that more than 90 crops are pollinated by commercial honey bees?4 Almonds are one of those crops, and in fact, almond trees bloom first each year, so they are the bees’ first natural food source after the winter. The nutritious pollen from almond trees helps bees grow stronger, and, in turn, the bees turn almond blossoms into almonds.

Bee health has always been important to almond growers, who fund more honey bee health research than any other crop group.5 Almond Board of California is committed to a number of efforts to help bees thrive.

THREE PARTS, MANY USES
Almond trees, and the water used to grow them, actually produce multiple products. In addition to the nutrient-rich almond nut itself, there’s the almond hull, which is used to feed livestock, reducing the amount of land and water that would otherwise be used to grow other feed crops. Even the shells of almonds go to alternative farming uses, such as livestock bedding. All that adds up to minimal waste.

CARBON FOOTPRINT
Research shows that compared with other nutrient- and energy-dense foods, almonds have a light carbon footprint.6 Almond trees are not only important for storing carbon, but the reuse of its co-products—the hulls, shells and woody material—is key to offsetting almond growers’ carbon emissions and environmental impact. With further improvement in the way the co-products are used, California’s almond industry could eventually become carbon neutral or even carbon negative.

5. Gene Brandi, President, American Beekeeping Federation.

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