



TECHNICAL SHEET

PRODUCT : WALNUT

COMMERCIAL NAME : IN SHELL WALNUT

Product Description

Inshell dried fruit from varieties that belong to Juglans Regia I. free from outer hull, washed/dried (*), brushed and sized (*)

(*) optional

Structure

Varieties : Chandler, Serr, Hartley, Howard.
Appearance : Wrinkly Walnut Shell that encloses kernel.
Taste : Typical of the fruit.
Color : Light Brown.
Sizes : From - 28 to 36+ and unsizing.

Physical Parameters

Internal Defects	%	External Defects	%
Shrivelled	≤10%	Open Shell	≤10%
Mold	≤6%	Stains	≤8%
Insect Damage	≤5%	Imperfect Shell	≤7%
Serious Shrivelled	≤3%	Serious Stains	≤5%
Rancidity	≤2%	Added Hulls	≤3%
Alive Mold	≤1%		
Total Internal Defects	≤10%	Total External Defects	≤10%

Chemical Parameters

Moisture content : 8% max
Peroxide Values : <1.5% meq/Kg

Microbiological Parameters

Molds and Yeast : <1000 UFC/g
E.Coli : <500 UFC/g
Salmonella : negativo en 50 g
Total Aflatoxins : max. 4ppb
Aflatoxin B1 : max. 2ppb

Packaging Properties

Packge type : Polipropilene sacks
Net Weight : 25 Kg. 10 Kg.
Shelf Life : For 12 month : Store under fresh, clean and dry conditions.
For 24 month : Store under refrigeration conditions.

Nutricional Information

100 g

Total Calories (kcal)	654
Protein (g)	15,2
Total Fat (g)	65,2
Saturated Fat (g)	6,1
Trans fat (g)	0
Monounsaturated fat (g)	8,9
Polyunsaturated fat (g)	47,2
Cholesterol (mg)	0
Carbohydrate (g)	13,7
Sodium (mg)	2

Reference "USDA National Nutrient Database
for Standard Reference " Release 23 (2010)

Comments

* 20" (10.000 Kg. App) y 40" (20.000 Kg app) containers
* Crop period : March - May
* Processing Period : All year

Storage and Manipulation

This product should be stored in a clean fresh and dry area, away from string odors and contaminating products.