



## TECHNICAL ESTÁNDAR

**PRODUCT : WALNUT**

**COMMERCIAL NAME : SHELLED WALNUTS**

**HAND CRACKED.**

### Product Description

**Shelled walnut :** Kernel of an edible nut of the Juglans regia species, in which the shell and the septum or woody membrane are been removed.

**Halves :** Kernel halves, including the ones that have up to 12.5% ( 1/8 ) of the kernel missing, providing that the kernel keeps maintains its characteristic form.

**Quarters or large pieces :** Kernel piece held by a sieve of 13mm and that is smaller than a half of a kernel.

**Pieces of Medium pieces :** Kernel pieces which shall pass through a 13mm diameter sieve and cannot pass through a 9mm diameter sieve.

### Defect Tolerances

( Maximum percentage in weight )

	halves	Quarters	Pieces
Slight Shriveling	4	6	9
Slight Stainss			
Seriuos Stains	2	4	6
Seriuos Shriveling			
Inactive Fungus			
Insec Damage	1	2	3
Rancidity			
Active Fungus decay	0.2	0.5	1
<b>Total defects</b>	<b>4</b>	<b>6</b>	<b>9</b>

### Tolerances for shelled walnuts types

( Maximum percentage in weight )

Type	Halves	Quarters	Pieces
<b>Halves</b>	>90%	<10%	
<b>Halves and pieces</b>	> 20 and <90 ( specify proportion in label		
<b>Quarters</b>		> 75%	< 25%
<b>Pieces</b>			> 75%

### Impurities and foreing matter tolerance

	halves	Quarters	Pieces	Mixtures
<b>Imputities</b>	0,02% ( 2 gr per 10 kg box )			
<b>Foreign Matter</b>	0 units	0 units	0 units	0 units

### Moisture Content

1.- To determine walnuts moisture content, a specially designed and ajusted instrument shall be used, as long as the instrument is certified according the description.

2.- Determination will be carried out by comparing and correcting the instrument measurement with the dry matter analysis results approved by an accredited laboratory or by the company itself.

3.- This process must be performed at least once a month.

### Colors tolerances for shelled Walnuts ( Excluding industrial and discarded walnuts maximum percentage by mass )

Color	Extra Light	Light	Light Amber	Amber	Yeloww
<b>Extra Light</b>	> 85%	< 15%	2% Included in previous 15 %	0%	5% Included in 15%
<b>Light</b>		> 85%	<15%	2% included in previous 15 %	10% included in 15%
<b>Light amber</b>			> 85%	< 15%	5% included in 15%
<b>Amber</b>				> 90%	
<b>Yellow</b>			< 20%	2% included 20%	> 80%

### Packaging Properties

**Package type** : Carton cases of 10 kgs net in bag of 2x5 kgs of polyethylene with modificate atmosphere.

**Net Weight** : 10 Kgs.

**Shelf Life** : For 12 month : Store under fresh, clean and dry conditions.  
For 24 month : Store under refrigeration conditions.