



TECHNICAL SHEET

PRODUCT : WALNUT

COMMERCIAL NAME : IN SHELL WALNUT

Product Description	Structure
Inshell dried fruit from varieties that belong to Juglans Regia I. free from outer hull, washed/dried(*), brushed and sized (*). (* optional)	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				Chemical Parameters					
Internal Defects				External Defects				Moisture content 8% max	
	Extra Category	Category I	Category II		Extra Category	Category I	Category II	Peroxide Values <1.5% meq/Kg	
	%	%	%		%	%	%		
Slight shriveling	10	15	15	Open Shell	7	10	15		
Inactive fungus	6	8	8	Slight stains	7	9	12		
Serius shriveling				Imperfect Shell					
Empty nuts	6	8	8	Cracked walnut					
Insect damage	5	5	7	Broken walnut	7	8	10	Microbiological Parameters	
Rancidity	2	2	3	Split walnut				Molds and Yeast : <1000 UFC/g	
Active fungus : indication of decay.	1	2	2	Serius stains	5	7	8	E.Coli : <500 UFC/g	
Total Internal Defects	10	15	15	Adhering hull	3	5	6	Salmonella : negativo en 50 g	
				Total External Defects	10	10	15	Total Aflatoxins max. 4ppb	
								Aflatoxin B1 max. 2ppb	

Packaging Properties	
Packge type	: Polypropylene 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.

Color tolerances for in-shell walnuts.			
Color	Extra Category	Category I	Category II
Extra light and light	> 50 %	> 30 %	> 20 %
Yellow	< 10 %	< 20 %	< 40 %
Amber	< 10 %	< 20 %	< 30 %

Extra light, light, amber and yellow colors, according to chilean walnut commission color chart.

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

Nutritional 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)
Storage and Manipulation
This product should be stored in a clean fresh and dry area, away from strong odors and contaminating products.