



TECHNICAL ESTÁNDAR

PRODUCT : WALNUT

COMMERCIAL NAME : SHELLED WALNUTS

MACHINE CRACKED.

Product Description

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

Halves : Kernel halves, including the ones that have up to 12.5% (1/8) of the kernel missing, as long as the kernel keeps 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.

6 to 9 pieces or small pieces : Kernel pieces which shall pass through a 9mm diameter sieve and cannot pass through a 6.0mm diameter sieve.

3 to 6 pieces : Kernel piece which shall pass through a 6mm diameter sieve and cannot pass through a 3.0mm diameter sieve.

Nut flour : Ground kernels which shall pass through a 3mm diameter sieve.

Tolerances for Defects

(Maximum percentage by mass)

	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
Total defects	4	6	9

Tolerances for shelled walnuts (Maximum percentage by mass)

Type	Halves	Quarters	Pieces	3 to 9 pieces	3 to 6 pieces	Net Flour
Halves	>90%	<10%	< 3% (Included in Quarters Tolerance)			
Halves and pieces	> 20 and <90 (specify proportion in marketing	>11%	< 7% (Included in Quarters and Pieces Tolerance	< 3% (Included in 6-9 pieces tolerance)		
Quarters		> 75%	< 25% (Included in Pieces Tolerance	< 3% (Included in 6-9 pieces tolerance)		
Pieces			> 75%	< 25%	< 7% (Included in 6-9 Pieces tolerance)	< 3% (Included in 3-6 Pieces tolerance)
6 to 9 pieces				> 75%	< 25%	< 3% (Included in 3-6 Pieces tolerance)
3 to 6 pieces					> 95%	< 5%

Impurities and foreing matter tolerance

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

Moisture Content

1.- To determine moisture content, a designed and ajusted instrument must be used, providing that the instrument is certificate according the description within the standard.

2.- Determination will be carried out by comparing and correcting the instrument measurement with the results of dry matter analysis carried out 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
Extra Light	> 85%	< 15%	2% Included in previous 15 %	0%	5% Included in 15%
Light		> 85%	<15%	2% included in previous 15 %	10% included in 15%
Light amber			> 85%	< 15%	5% included in 15%
Amber				> 90%	
Yellow			< 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.