

# INSHELL KERNELS

## machine cracked walnuts



### Physical parameters

#### type

90/10 ( >90% Halves and ≤10% pieces)  
 80/20 ( >80% Halves and ≤20% pieces)  
 70/30 ( >70% Halves and ≤30% pieces)  
 75/25 ( ≥75% Quartes and <25% pieces including 7% flour)  
 varieties: chandler and serr

### Colour

**extra light** (≥85% extra light and <15% light including 2% amber light and 5% yellow)  
**light** (≥85% light and <15% amber light including 2% amber and 5% yellow) **amber light** (≥85% amber light and <15% including 5% yellow)  
**amber** (≥90%)  
**yellow** (<20% including 2% amber and ≥80% yellow)

### Tolerances (maximum values)

| defects                   | hal.     | qua.     | pie.     |
|---------------------------|----------|----------|----------|
| mild dry                  | 4        | 6        | 9        |
| slight satins             | 4        | 6        | 9        |
| serious dry               | 2        | 4        | 6        |
| fungus dry                | 2        | 4        | 6        |
| damaged by pest           | 2        | 4        | 6        |
| rancidity                 | 1        | 2        | 3        |
| fungus active (start rot) | 0,2      | 0,5      | 0,5      |
| <b>total defects</b>      | <b>4</b> | <b>6</b> | <b>9</b> |

### Chemical parameters

**humidity:** 5% maximum  
**rancidity test:** negative  
**value:** <1,5 meq/kg  
**maximum residue:** according to destination

### Microbiological requirement

**mold and yeasts:** 1000 cfu/g  
**e.coli:** 500 cfu/g  
**salmonella spp:** absent in 50 gr  
**listeria m:** absent in 50 gr  
**aflatoxins total:** max. 4ppb  
**aflatoxins bl:** max 2ppb

### Packaging specifications

**packaging:** 85m polyethylene bag regulated with modified atmosphere (80% nitrogen and 20% co2) contained in a corrugated cardboard box.  
**packing units:** 2 x 5 kg.  
**net weight:** 10 kg  
**product durability:** 12 months at recommended storage condition.

### Labeling

product description / category / variety / origin / crop / net weight / csg / county / province / exported / packing csp / county and province packing / lot.

### Storage and manipulation

store in a clean, cool and ventilated space (optimal temperature: 10° c, 50-60% relative humidity)  
 - free of GMO  
 - suitable for vegetarian  
 - suitable for vegan

\* the product is 100% walnut, therefore, the nuts allergen is present. the production line only processes nuts, there is no risk of cross contamination or the presence of other allergens



### nutritional information

100 g

|                   |      |                         |      |
|-------------------|------|-------------------------|------|
| energy            | 654  | monounsaturated fats    | 8.9  |
| proteins          | 15.2 | polyunsaturated fats    | 47.2 |
| total fat         | 65.2 | cholesterol             | 0    |
| saturated fat     | 6.1  | available carbohydrates | 13.7 |
| trans fatty acids | 0    | sodium                  | 0    |

