

INSHELL walnuts



Physical parameters

sizes
from 28 to 36+
varieties:
chandler and serr

Colour

extra light / light / light amber /
amber / yellow

Internal defects

mild dry	10%
fungus dry	6%
rancidity	2%
damaged by pest	5%
fungus active (start rot)	1%
total defects	10%

External defects

imperfect shell	10%
slight stains	9%
serious stains	7%
adhering hull	5%
total defects	10%

Chemical parameters

humidity: 5% maximum
peroxide value: <1,5 meq/kg
maximum residue: according to destination

Microbiological requirements

mold and yeasts: 1000 cfu/g
e.coli: 500 cfu/g
salmonella spp: absent in 50 gr
listeria m: absent in 50 gr
afatoxins total: max. 4ppb
afatoxins b1: max 2ppb.

Packaging specifications

packaging
1.- branded bags of 10 kg. or 25 kg. each
2.- 10 kg. boxes

product durability: 12 months at recommended storage condition.

Labeling

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

Storage and manipulation

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

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

** The requirements may vary on client's requests.



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



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