



WALNUT kernel halves

Physical parameters

type

halves, 90% minimum with an acceptable 10% of quartes and pieces.

varieties: chandler and serr

Colour

extra light, light: 85% minimum in extra light with 15% lower colour.

amber: ≥ 90%

yellow: ≥ 80% minimum with an acceptable < 20%

Tolerances (maximum values)

| | |
|--------------------------------|------|
| mild dry and slight stains | 4% |
| serious stains and serious dry | 2% |
| damaged by pest and | 1% |
| rancidity | |
| fungus dry | 2% |
| fungus active (star rot) | 0.2% |

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 b1: 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 / 1 x 5 kg.

net weight: 10 kg / 5kg

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)

- **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 |
| proteins | 15.2 |
| total fat | 65.2 |
| saturated fat | 6.1 |
| trans fatty acids | 0 |

| | |
|-------------------------|------|
| monounsaturated fats | 8.9 |
| polyunsaturated fats | 47.2 |
| cholesterol | 0 |
| available carbohydrates | 13.7 |
| sodium | 0 |

