



MECHANICALLY AND HAND CRACKED WALNUT

GENERAL DESCRIPTION

Mechanically and hand cracked walnut kernels belonging to the species Junglas Regia from Chile, well dried, clean, free from excessive defect, and packed under sanitary conditions.

Varieties: Chandler, Serr, Howard and other varieties



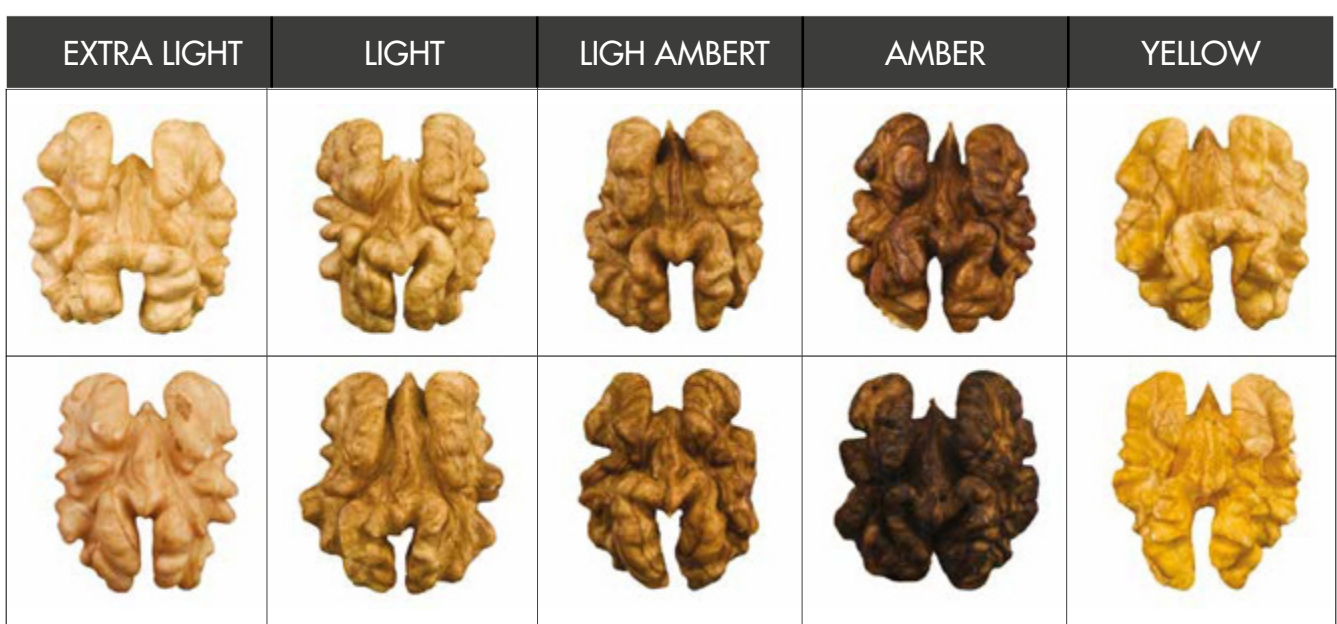
QUALITY CLASSIFICATION

Size grades	Halves (3/4 or better)	Quarters	Large pieces (> 9 mm.)	Medium pieces (6-9 mm.)	Small pieces (3-6 mm.)	Walnut flour (< 3 mm.)	Packaging
Halves	≥ 80%	≤ 20%	≤ 7% (Included in 20%)				1 X 10 kg multilayer polietilene bag, nitrogen flushed
Halves & Pieces	≥ 20% ≤ 80% (specify prop in label)	—	—	≤ 20%	≤ 3% (included in 20%)	≤ 1% (included in 3%)	1 X 10 kg multilayer polietilene bag, nitrogen flushed
Quarters	—	≥ 75%	≤ 25%	≤ 7% (included in 25%)	≤ 3% (included in 7%)	≤ 1% (Included in 3%)	1 X 10 kg multilayer polietilene bag, nitrogen flushed
Large pieces (> 9 mm.)	—	—	≥ 75%	≤ 25%	≤ 5% (included in 25%)	≤ 1% (Included in 5%)	1 X 10 kg multilayer polietilene bag, nitrogen flushed
Medium pieces (6-9 mm.)	—	—	—	≥ 75%	≤ 3%	≤ 1% (Included in 3%)	1 X 10 kg multilayer polietilene bag, nitrogen flushed
Small pieces (3-6 mm.)	—	—	≤ 10%	—	—	≤ 2%	1 X 10 kg multilayer polietilene bag, nitrogen flushed

Percentages shall be calculated on the basis of weight.

COLOR CLASSIFICATION

Color	Extra light	Light	Light amber	Amber	Yellow
Extra light	≥ 80%	< 15%	2% (included in 15% previous)	0%	5% (included in 15% previous)
Light	—	≥ 80%	< 15%	2% (included in 15% previous)	10% (included in 15% previous)
Light amber	—	—	≥ 80%	< 15%	5% (included in 15% previous)
Amber	—	—	—	≥ 80%	—



DEFECTS TOLERANCES

Slight Stain Slight Shriveling	< 6%
Dark stain Shriveling Dead Mold	< 4%
Insect injury Rancidity	< 2%
Decay	0,20%
Total Defects	< 4%

Percentages shall be calculated on the basis of weight.

MICROBIOLOGICAL PARAMETERS

Mold & Yeast	< 1.000 CFU / gr
E. Coli	< 500 CFU / gr.
Salmonella	Negative in 50 gr.
Total Aflatoxins	max. 4 ppb
Aflatoxin B1	max 2 ppb

NUTRITIONAL INFORMATION

value per 100 gr. of walnut	
Energy	654 Kcal
Carbohydrate	4,1 g
Protein	17,9 g
Total fat	65,6 g
Trans fat (g)	0
Fiber	7,3 g
Cholesterol	< 0,1 mg
Sodium (mg)	2

FOREIGN MATERIALS TOLERANCES

	Shell (units per case)	Septum (units per case)
Halves	1 Unit / 10 Kg	5 Unit / 10 Kg
Quarters	1 Unit / 10 Kg	5 Unit / 10 Kg
Pieces	2 grms / 10 Kg	2 grms / 10 Kg

*Septum is the woody partition from between the halves of the kernel.

CHEMICAL ANALYSIS

Moisture content	5 % Max (oven drying method)
Peroxide Value	<1.5 meq/kg

STORAGE & PACKAGING:

Package type	Net 10 kilos cardboard box with 2 bags of 5 kilos net sealed with modified atmosphere (nitrogen and CO2)
Shelf Life	For 12 months under fresh and dry conditions.
Temperature	10C (50F)
Relative Humidity	50-60%

OTHERS

20" (10,000 Kg aprox) containers
Crop period March- May.