



TECHNICAL SPECIFICATIONS

INSHELL WALNUT

GENERAL DESCRIPTION

In shell walnuts belonging to the species Junglas Regia from Chile, well dried, clean, free from outer hull, excessive damages and packed under sanitary conditions.

Varieties: Chandler, Serr, Howard and other varieties.

Color: Light Brown.

Sizes: From 28 to 36 and unsizing.



INTERNAL DEFECTS TOLERANCE

INTERNAL DEFECT	EXTRA	CAT 1
Shriveling	10%	15%
Dead Mold	6%	8%
Serious Shriveli	6%	8%
Empty Nuts	6%	8%
Insect injury	5%	5%
Rancidity	2%	2%
Active Fungus/Decay	1%	2%
Total Internal Defects	10%	15%

CHEMICAL ANALYSIS

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

COLOR TOLERANCE

KERNELS COLOR	EXTRA	CAT 1
Extra Light and Light	≥ 50	≥ 30
Yellow	≥ 10	≥ 20
Amber	≥ 10	≥ 20

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STORAGE

Package type	Polipropilene sacks.
Net Weight	25Kg, - 10Kg
Shelf Life	For 12 months under fresh and dry conditions.
Temperature	10C (50F)
Relative Humidity	56 - 60%

EXTERNAL DEFECTS

EXTERNAL DEFECT	EXTRA	CAT 1
Open Shell	7%	10%
Slight Stains	7%	9%
Imperfect Shell	7%	8%
Serious Stains	5%	7%
Added hull	3%	5%
Total External Defects	8%	10%

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

OTHERS

20'' (10,000 Kg aprox) and 40'' (20,000 Kg aprox) containers
Crop period March- May.