



ORGANIC WALNUTS HALVES AND PIECES DETAIL

Technical Sheet

PRODUCT DESCRIPTIONS

- **Product:** Organic Walnut
- **Commercial Name:** Detail Walnuts.
- **Country of origin:** Chile.
- **Process description:** Harvest, clean, dry, machine cracked, mechanic manual sorting and packed.
- **Ingredients:** 100% walnuts.
- **Intended use:** Ready to eat

Dried fruit varieties grown from *Juglans regia*, whose outer shell and septum has been removed.

Halves: Half kernel. Including the ones that have up to 12.5% (1/8) of the kernel missing, as long as the kernel keeps its characteristic form.

Large Pieces: Kernel piece held by a sieve of 13mm and that is smaller than a half of a kernel.

Medium Pieces: Kernel pieces which shall pass through a 13 mm diameter sieve and cannot pass through a 9 mm diameter sieve.

SPECIFICATIONS

- **Varieties:** Chandler or Serr.
- **Cracking type:** Mechanical.
- **Sorting type:** Manual-mechanical.
- **Texture:** Firm, crispy.
- **Flavor and aroma:** Good typically nut flavor, free from rancid or foreign flavors.
- **Color:** Extra Light; Extra Light-Light; Light; Light-Amber; Amber.

PHYSICAL PARAMETER

Halves	≥90% (w/w)	≥80% (w/w)	≥60% (w/w)
Pieces (%)	<10% (w/w)	<20% (w/w)	<40% (w/w)
Lower maximum color	12% (w/w)		
Kernel defects	The present of kernel defects are not accepted.		
Cleanness	Any type of impurities, related or not with the product, are not accepted (Shell fragments, stalks, stones, soil particles or alive infestations e.g.)		

(1) Large and Medium pieces

CHEMICAL PARAMETERS

- **Moisture content:** 5% máx.
- **Preservatives:** N/A
- **Aflatoxines (B1; B2; G1; G2):** ≤4 ppb (µg/kg)
- **Heavy metals:** According to EU legislation

MICROBIOLOGICAL PARAMETERS

- **Total coliforms:** < 10 cfu/g
- **E. coli :** < 10 cfu/g
- **Salmonella spp.:** Absent
- **Listeria monocytogenes:** Absent

NUTRITIONAL INFORMATION

Nutrients	Values/100 g
Total calories (Kcal)	729,8
Protein (g)	13,18
Total fat (g)	65,20
Saturated fat (g)	8,9
Monounsaturated fat (g)	18,2
Polyunsaturated fat (g)	72,9
Carbohydrate (g)	13,35
Sodium (mg)	1,5

Source: Chilenut.cl

PACKAGING PROPERTIES

- **Direct contact packaging:** BOPA-PE Doypack, measures 13x17 (cm) 6 g weight.
- **Indirect contact material:** Corrugate carton box, measures 32x20x47 (cm), 645g weight.

Each packaging unit is a clean, new, printed corrugate carton box, which contain 55 bags sealed, with 100g each (5,5 kg net weight per box), in modified atmosphere of 80% N₂ and 20% CO₂.



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SECONDARY PACKAGING LABELING

The label used only have an internal company code mark (barcode) which will ensure traceability from the raw material to final product, if required or audited. However, it is possible to attach other label according to buyer convenience, but not replace the original labeling. The content of these labels must be decided by the buyer.

PRIMARY PACKAGING LABELING

The information at the doypack are related with nutritional information and traceability information. However it is possible to attach other label or print according to buyer convenience, but not replace the original labeling. The content of these labels or prints must be decided by the buyer.

GENERAL INFORMATION

- **Containers shipment:** 20 feet (5.500kg approx.) and 40 feet (11.000kg approx.)
- **Crop period:** March – May
- **Processing period:** April - November

STORAGE RECOMMENDATIONS

- **Temp:** 10 – 15 °C
- **R.H.:** < 70%

This product must be stored in a clean, fresh and dry area, free from strong odors and contaminating products. Product shelf life in their original packaging and recommended storage: one year.

PRODUCT IS

- Organic
- GMO free
- Suitable for Vegetarians
- Suitable for Vegans

ALLERGEN INFORMATION

Product is 100% walnut, then, nuts allergen is present. Production line only process walnuts, there is not risk of cross contamination.

CERTIFICATIONS

- IMOSwiss AG, Europe. Certification of organic agricultural production, processing, marketing and export of organic products.
- NOP, US. Certification of organic crop production, handling (processing and marketing) of organic products.
- GLOBALG.A.P. (EUREPGAP), Good agricultural practices orchard management.
- HACCP, walnut packaging and cracking process plant.

