



ORGANIC WALNUTS MEDIUM PIECES BULK

Technical Sheet

PRODUCT DESCRIPTIONS

- **Product:** Organic Walnut
- **Commercial Name:** Medium Pieces.
- **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.

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

Minimum of Medium Pieces	75% (w/w)
Color - Extra Light - Extra Light, Light - Light - Light Amber - Amber	Accepts up 15% (w/w) of Extra Light-Light color Accepts up 15% (w/w) of Light color Accepts up 15% (w/w) of Light Amber color Accepts up 15% (w/w) of Amber color
Out of Size	25% (w/w)
Kernel defects	9% (w/w) as a top. (Stain, shriveling, mold, insect injury).

CLEANNES

Product related impurities (*) - Shell - Septum	2g/10 kg (0,02% (w/w)) 2g/10 kg (0,02% (w/w))
Foreign matter	≤0% (w/w)
Other - Stalks - Stones - Soil Particles - Dirt - Alive infestations	Not Present

(*) Tolerance is for shell or septum

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



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PACKAGING PROPERTIES

- **Direct contact packaging with product:** Polyethylene bags, measures 60x40 (cm), 35g weight each.
- **Indirect contact material:** Corrugate carton box, measures 32x20x47 (cm), 645g weight.

Each packaging unit is a clean, new, printed corrugated carton box, which contain two polyethylene bags with 5kg each one, packaged in modified atmosphere of 80% N₂ and 20% CO₂.

LABELING

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

GENERAL INFORMATION

- **Containers shipment:** 20 feet (10.00 kg approx.) and 40 feet (20.000 kg 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.

