



IN-SHELL WALNUTS

Technical Sheet

PRODUCT DESCRIPTIONS

- **Product:** Walnut
- **Commercial Name:** In-Shell Walnut Jumbo Large; (30 - 32); (32 - 34); (34 - 36); (36 +)
- **Net weight:** 10kg
- **Category:** Extra
- **Country of origin:** Chile.
- **Process description:** Harvest, clean, dry, sort and packed.
- **Ingredients:** 100% walnuts.

Fresh fruit (of dry nature) harvested from organic orchards of *Juglans regia*. Once it is ripe, the pericarp (hull) has been removed, becoming covered with a firm and rough endocarp (shell); it is divided into two halves which hold the edible kernel of characteristic flavor.

SPECIFICATIONS

- **Varieties:** Chandler or Serr.
- **Sorting type:** Manual-mechanical.
- **Color:** Extra Light; Light; Amber.

PHYSICAL PARAMETER

In-Shell walnuts are selected by their equatorial diameter in mm, as shown in the following table. Also, shows the features that have category extra of in-shell walnut.

Commercial Name		
In-Shell Walnuts:	Size (mm)	
-Jumbo Large	up to 12% < 30	at least 70% > 32
-(30 - 32)	≥30	<32
-(32 - 34)	≥32	<34
-(34 - 36)	≥34	<36
-(36 +)	≥36	
Color		
- Extra Light and Light	≥50% (w/w)	
- Amber	≤20% (w/w)	
Defect		
- External defects	10% (w/w), as top.	
- Internal defects	10% (w/w), as top.	

Walnuts have uniform size, according to the size range. It is accepted a maximum of 10% of in-shell walnuts deviating from the minimum size stated on the labeling, including 4% of immediate lower size mentioned above.

CLEANNES

All In-Shell walnuts go through a cleaning process which, virtually, eliminates all foreign materials (related or not with the production process), soil, dirt, etc. Also, the product is free of alive infestation.

CHEMICAL PARAMETERS

- **Moisture content:** 8% 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)	561.8
Protein (g)	7.2
Total fat (g)	55.97
Saturated fat (g)	4.5
Monounsaturated fat (g)	8.63
Polyunsaturated fat (g)	42.84
Carbohydrate (g)	29.25
Sodium (mg)	< 3

Source: Geonuts®



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PACKAGING PROPERTIES

- **Direct contact packaging:** Polypropylene bags, 48g to the 10kg bags.

Each packaging unit is a new and clean bag which contain 10kg of net weight, It is allowed 1,5 % (w/w) of declared net weight as negative deviation.

LABELING

- Producer
- Net Weight
- Production date
- Specie
- Variety
- Orchard Management
- Packaging
- Size
- Orchard

The label used have, at least, the information above. However, it is possible to add 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 (10.000 kg approx.) and 40 feet (20.000 kg approx.)
- **Crop period:** March - April
- **Processing period:** Mayo - 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: two years.

PRODUCT IS

- 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

- GLOBALG.A.P. (EUREPGAP), orchard management
- HACCP, walnut packaging and cracking process plant.
- KOSHER, London Beth Din Kashrut Division (KLBD), walnuts products manufactured at the agroindustrial plant.