

PRODUCT QUALITY SHEET

SHELLED WALNUT PIECES



Extra Light-Light
Large Pieces



Extra Light-Light
Medium Pieces



All Color
Small Pieces

PRODUCT PACKAGING

Natural bulk shelled walnut "Pieces". Machine and hand cracked.

10 kg. carton boxes with 2 bags (5 kg.) or 1 bag (10 kg.).

Packed in modified atmosphere with Nitrogen.

CONTAINER LOAD

1 FCL '20 = 10.000 kg

SIZES (mm)

Large (>13mm), Medium (6-13mm), Small (<6mm)

BEST BEFORE

12 months.

COLOR TOLERANCE

80% Minimum of predominant color Ref. Color Chart CHWC.

CUT TOLERANCE

75% Minimum of predominant cut.

FORM/TYPE

6/8 or less of an entire halve.

MOISTURE

5% Maximum.

ODOR & TASTE

Characteristic (no rancid)*

ALERGEN:

Yes

NOTE: Walnuts processed on lines exclusively for nuts without gluten trace. Keep the product in its packing, closed, in a cool and dry place and not exposed to sunlight.

* It is considered rancid when free acidity is over 1g/100 g (%) of oleic acid in walnut oil.

TOLERANCE OF DEFECTS, IMPURITIES AND FOREIGN MATERIAL

DEFECT	L. PIECES	M. PIECES	SM. PIECES
1. Mild Dry	6%	9%	9%
2. Mild Spots	6%	9%	9%
3. Severe Spots	4%	6%	6%
4. Severe Dry	4%	6%	6%
5. Inactive Mold	4%	6%	6%
6. Insect Damage	2%	3%	3%
7. Active Mold	0.5%	0,5%	1%
Total Defects	6%	9%	9%
Shells	0,02%	0,02%	0,02%
Septum	0,02%	0,02%	0,02%
Foreign Material	0	0	0

NUTRITIONAL FACTS

Per 100 g

Energy (kcal)	654.00
Proteins (g)	15.23
Total fat (g)	65.21
Saturated fat (g)	6.13
Monounsaturated fat (g)	8.93
Polyunsaturated fat (g)	47.17
Cholesterol (mg)	0.00
Carbohydrates (g)	13.71
Fiber (g)	6.70
Sugar (g)	2.61
Sodium (mg)	2.00

Source: USDA National Nutrient Databases. For Standard Reference Release 28 Basic Report October 27, 2015 EDT.