

# INSHELL WALNUTS

## TECH SHEET



### VARIETY

Chandler

### DESCRIPTION

Inshell Walnuts, washed with natural water from the Andes Mountains, dried, sized and packed under sanitary conditions.

### PACKAGING PROPERTIES

Polypropylene bags 10 / 25 Kg. (Net Weight)

### SHELF LIFE

For 12 month: Store under fresh, clean and dry conditions.

### SIZES

From 28 to 36+ and unsized (jumbo large and jumbo).

### CONTAINER CAPACITY

20 " 10.000 kg app

40 " 20.000 kg app

### CROP PERIOD

March-May

### PROCESSING PERIOD

April - November

### CHEMICAL PARAMETERS

Moisture content: 8% max.

Peroxide values: < 1,5 % meq/kg.

### MICROBIOLOGICAL PARAMETERS

Mold and Yeast: < 1000 UFC/g

E. Coli: absence in 1 g.

Salmonella: absence in 25 g.

Total Aflatoxins: max. 4 ppb

Aflatoxin B1: max. 2 ppb

### PHYSICAL PARAMETERS

Internal Defects % Max	External Defects % Max
Shrivelled 10%	Open Shell 7%
Mold 6%	Stains 8%
Insect Damage 5%	Imperfect Shell 7%
Serious Shrivelled 3%	Serious Stains 5%
Rancidity 2%	Adhering Hull 3%
Alive Mold 1%	
Total internal Defects 10%	Total External Defects 8%

### NUTRICIONAL INFORMATION

Nutricional Information	100 gr
Total Calories (kcal)	654
Protein (g)	15,2
Total fat	65,2
Saturated Fat (g)	6,1
Trans Fat (g)	0
Monounsaturated Fat (g)	8,9
Polyunsaturated Fat (g)	47,2
Cholesterol (mg)	0
Carbohydrate (g)	13,7
Sodium (mg)	2

Reference "USDA National Nutrient Database for Standard Reference"