

# SHELLED WALNUTS HALVES

## TECHNICAL SPECIFICATIONS



### VARIETY

Chandler

### PRODUCT DESCRIPTION

Mechanically cracked walnut kernels, which are well dried, clean, free from excessive defects and damages, and packed under sanitary conditions. Hand sorted.

Halves: Half kernel including between 87,5% (7/8) to 100% of its surface.

### PRIMARY PACKAGE

2 x 5 Kg. multilayer polietilene bag, modified atmosphere.

### SECONDARY PACKAGE

Corrugate Carton Box

### NET WEIGHT

10 Kilograms

### SHELF LIFE

12 month: store under fresh, clean and dry conditions.

24 month: store under refrigeration conditions.

### CONTAINER CAPACITY

20" (10.000 Kg. app) y 40" (20.000 Kg. app) containers.

### STRUCTURE

Color	Min. Halves	Immediate Darker Color	Mechanical Damage
E Light / Light	80%	10%	10%
Light ámba	80%	10%	15%

### DEFECTS

Stains and Shrivelled	4% max.
Seriously Shrivelled	2% max.
Insect Damage	1% max.
Rancidity	1% max.
Dead Mold	0,5% max.
Total Defects	4 % max.

### CHEMICAL PARAMETERS

Moisture content: 5% max.

Peroxide values: < 1,5 meq/kg.

### MICROBIOLOGICAL PARAMETERS

Mold and Yeast: <1000 CFU/g.

E.coli: Absence 1g.

Salmonella: Absence 25g.

Total Aflatoxins: 4 ppb max.

Aflatoxin B1: 2 ppb max.

### NUTRITIONAL INFORMATION

Nutritional Information	100 gr
Total Calories (kcal)	654
Protein (g)	15,2
Total Fat (g)	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