



TECHNICAL SHEET

PRODUCT: *WALNUT*

COMMERCIAL NAME: *HAND CRACKED HALVES*

Head Office Plant
Fundo La Granja S/n – Mulchén

Commercial Offices
España 460 Of. 504 • Temuco, Chile.

Product Description

Dried nut from varieties grown from *Juglans regia* L., whose outer shell and woody partition from between the halves of the kernel (internal central) has been removed.

Halves: Half kernel including between 87.5% (7/8) -100% of its surface.

Structure

Appearance : Typical of the product
 Flavour : Good typically nut flavor, free from rancid or foreign flavors
 Units of Serr : Until 335
 Units of Chandler : Until 354

Physical Parameters

| Halves | Halves | Quarters and small pieces | Immediate Darker Color | Mechanical damage |
|-------------|--------|---------------------------|------------------------|-------------------|
| Extra Light | ≥ 90% | < 10% | ≤ 10% | ≤ 5% |
| Light | ≥ 90% | < 10% | ≤ 12% | ≤ 5% |
| Light Ambar | ≥ 90% | < 10% | ≤ 15% | ≤ 10% |
| Ambar | ≥ 90% | < 10% | ≤ 10% different color | ≤ 10% |

Defects

| Defects | % |
|-----------------------|--------------------------------------|
| Stains and Shrivelled | : ≤ 4% |
| Seriously Shrivelled | : ≤ 2% |
| Insect damage | : ≤ 1% |
| Dead Mold | : ≤ 0.5% |
| Total Defects | : ≤ 4% |
| Impurities | : According to clients requirements. |

Nutritional Information

| | 100 g |
|-------------------------|-------|
| 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 |

Chemical Parameters

| | |
|------------------|-------------------|
| Moisture content | : ≤ 5% |
| Peroxide Values | : < 1.5 meq / Kg. |

Microbiological Parameters

| | |
|------------------|--------------------|
| Molds and Yeast | : <1000 CFU/g |
| E.coli | : < 500 CFU/g |
| Salmonella | : negative in 50 g |
| Total Aflatoxins | : ≤ 4ppb |
| Aflatoxin B1 | : ≤ 2ppb |

Packaging Properties

Primary Package : 75 microns polietilene bulk Modified Atmosphere.

Secondary Package : Corrugate Carton Box.

Net Weight : 10 kilograms.

Shelf Life : For 12 month: Store under fresh, clean and dry conditions.
 For 24 month: Store under refrigeration conditions

Reference "USDA National Nutrient Database for Standard Reference" Release 23 (2010)

Comments

- 20'' (10,000 Kg. app) y 40'' (20,000 Kg. app.) containers.
- Crop period : March - May
- Processing Period : All year.

Storage and Manipulation

This product should be stored in a clean, fresh and dry area, away from strong odors and contaminating products.