



TECHNICAL SHEET

PRODUCT: WALNUT

COMMERCIAL NAME: *INSHELL WALNUTS*

Head Office Plant
Fundo La Granja S/n – Mulchén

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

Product Description

Inshell dried fruit from varieties that belong to Juglans Regia L. free from outer hull, washed/dried (*), brushed and sized (*).

(* optional)

Structure

Varieties : Chandler, Serr, Hartley, Howard, Vina, Semilla and other varieties.
Appearance : Wrinkly Walnut Shell that encloses kernel.
Taste : Typical of the fruit.
Color : Light Brown.
Sizes : From -28 to 36+ and unsizing.

Physical Parameters

| Internal Defects | % | External Defects | % |
|-------------------------------|-------------|-------------------------------|-------------|
| Shrivelled | ≤10% | 1.- Open Shell | ≤10% |
| Mold | ≤6% | 2.- Stains | ≤8% |
| Insect Damage | ≤5% | 3.- Imperfect Shell | ≤7% |
| Serious Shrivelled | ≤3% | 4.- Serious Stains | ≤5% |
| Rancidity | ≤2% | 5.- Added Hulls | ≤3% |
| Alive Mold | ≤1% | | |
| Total Internal Defects | ≤10% | Total External Defects | ≤10% |

Nutricional 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 |

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

Chemical Parameters

| | |
|------------------|-------------------|
| Moisture content | : 8% max |
| Peroxide Values | : < 1.5 % meq/Kg. |

Microbiological Parameters

| | |
|------------------|--------------------|
| Molds and Yeast | : < 1000 UFC/g |
| E.coli | : < 500 UFC/g |
| Salmonella | : negativo en 50 g |
| Total Aflatoxins | : max.4ppb |
| Aflatoxin B1 | : max.2ppb |

Packaging Properties

Package type : Polipropilene sacks .

Net Weight : 25 Kg., 10 Kg.

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

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.

