



TECHNICAL SHEET

PRODUCT: *WALNUT*

COMMERCIAL NAME: *MACHINE CRACKED WALNUTS*

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 by machinery.

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

Structure

Appearance : Typical of the product
Flavour : Good typically nut flavor, free from rancid or foreign flavors

Physical Parameters

Halves and Pieces	Halves	Large Pieces	Medium/ Small pieces	Color	Immediate Darker Color	Defects	%
90/10	> 90%	≤10%		Extra Light	≤ 10%	Stains and Shrivelled	≤ 4%
80/20	> 80%	≤20%	< 30%	Light	≤ 12%	Seriously Shrivelled	≤ 2%
70/30	> 70%	≤30%	*of the Total	Light Amber	≤ 15%	Insect damage	≤ 1%
60/40	> 60%	≤40%	percentage of	Amber	N/A	Mold	≤ 0.5%
50/50	> 50%	≤50%	Large Pieces	Extra Light/Light	< 2%	Total Defects	≤ 4%
40/60	> 40%	≤60%		(≥ 50%) (< 50%)		Impurities	According to clients requirements..
30/70	> 30%	≤70%					
20/80	> 20%	≤80%					

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

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.

Units : 10 kilograms.

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

- Machine and hand sorted.
- Walnuts dried at 30° C.
- 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.