



# TECHNICAL SHEET

## PRODUCT: INSHELL WALNUTS

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

**Mobile**  
+56 9 7850 1669

**Email**  
sales@southernwalnuts.cl

### Product world class walnuts from the deep south

Our orchards are located in the south of Chile, near the small town of Mulchén - Warrior Eagle in the native language - about 600 km south of Santiago. A pioneer view and sense of innovation drove our partners to invest in the walnut industry in 2005, when the feasibility of the cultivar was very uncertain for such weather conditions. Nowadays, our vertical integrated business model, from the orchard to your table, and our associative strategy, make possible to have unique world class walnuts, with strong quality assurance processes, harvested in the best Chilean orchards.

#### Color

Color sorting is according to Chilean Walnut Commission color chart standard. Percentages allowed should be the following.

#### 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%		
<b>Total Internal Defects</b>	<b>≤10%</b>	<b>Total External Defects</b>	<b>≤10%</b>

#### Nutricional Information

	100 g
<b>Total Calories (kcal)</b>	654
<b>Protein (g)</b>	15,2
<b>Total Fat (g)</b>	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.